



Chris De Burgh, Aug 2005



Riverdance, Sept 2006



Van Morrison, Apr 2006



Jose Carreras, Jul 2004



Blondie, Jul 2004



Walking on Cars, Dec 2015



Lord of the Dance, Jul 2012



David Grey, Dec 2014



Sinead O'Connor, Oct 2002



The Frames, Jun 2006



Joe Dolan, Apr 2015



Mary Black, Feb 2010



Christy Moore, Apr 2008



Paul Brady, May 2005



Paddy Casey, Dec 2004



The High Kings, Jan 2000

OD's
Restaurant
À La Carte Menu

OD's Restaurant

À la carte menu

From modest beginnings as a small country house hotel, first opened in 1957, the Gleneagle has flourished into one of Ireland's largest and most popular hotels. The original Georgian walls still stand in the heart of the hotel, and the entrepreneurial spirit that first inspired a young Killarney family to turn their home into a business endures to this day.

Sandwiches Served until 5pm

All served with French fries

BBQ Pulled Pork Bap €16.00

Guinness braised and pulled pork with BBQ sauce, cheddar cheese, coleslaw, crisp onion
1b | 1w | 3 | 6 | 7 | 9 | 10 | 12

BLT in Focaccia Bap €15.00

crisp smoked streaky bacon, shredded iceberg lettuce, beef tomato, basil mayo
1w | 3 | 7 | 10 | 12

6 oz Prime Irish Sirloin Steak Sandwich €26.00

sautéed onion and mushrooms, peppercorn sauce on a rustic sourdough
1w | 6 | 7 | 9 | 12

The Backstage Toasted Special €14.00

baked ham, cheddar cheese, beef tomato, red onion
1w | 6 | 7 | 10 | 12

Small Plates

Bruschetta €10.50

roast cherry tomatoes, Buffalo mozzarella balls, rocket salad, pesto dressing on focaccia bread
1w | 7 | 12

Seafood Chowder €12.50

smoked haddock, salmon, prawns, potatoes, leeks, celery, Guinness brown bread and creamy Kerry butter
1w | 1o | 2 | 3 | 6 | 7 | 9 | 11 | 12 | 14

Chefs Soup of the Day €8.50

brown bread & crusty roll
1w | 1o | 3 | 6 | 7 | 9 | 11 | 12

Buffalo Chicken Wings Starter €12.50

hot sauce, garlic aioli Main with fries €20.50
3 | 6 | 7 | 9 | 10 | 12

Goats Cheese Salad €12.50

Boilie goats cheese bon bons, mixed leaves, honey glazed beetroots, poached baby pears, walnuts, beetroot dressing
7 | 8w | 12

Falafel skewers Starter €12.00

Fried falafel, garlic naan Main with fries €19.00
bread, Pico de Gallo, crisp lettuce, citrus and mint yogurt dip,
1w | 6

Grilled Chicken Starter €14.50

Caesar Salad Main €19.50

baby gem, croutons, bacon, grated parmesan
1w | 3 | 4 | 6 | 7 | 10 | 12

Mains

The Big Glen Irish Beef Burger €23.00

cheddar cheese, smoked streaky bacon, onion rings, tomato relish, beef tomato, iceberg lettuce, pickled gherkin, French fries
1b | 1w | 3 | 6 | 7 | 10 | 12

Fried Chicken Burger €22.00

buttermilk marinated and spiced flour coated fried chicken fillet, glazed with hot honey sauce, coleslaw, beef tomato, iceberg lettuce, pickled gherkin, French fries
1w | 3 | 6 | 7 | 9 | 10 | 12

Fish and Chips

beer battered fresh catch of the day,
fries, house made tartare, minted
mushy garden peas
1b | 1w | 3 | 4 | 6 | 9 | 10 | 12

€23.50

Feather Blade

slow cooked feather blade of beef,
creamed potatoes, honey glazed
carrots, garden peas, red wine jus
6 | 7 | 9 | 10 | 12

€26.50

Sweet Potato &

Cauliflower Korma

basmati rice, mango chutney,
crispy papadum
6 | 9 | 10 | 12

€21.50

Spinach Ricotta Ravioli

cherry tomato, garden peas with
a garlic, basil and butter sauce
1w | 6 | 7 | 9 | 12

€22.50

Seafood Linguini

roast fillet of salmon on a bed of
fried prawns and crab in chilli and
garlic cream sauce, herb oil, parmesan
1w | 2 | 3 | 4 | 7 | 12 | 14

€28.00

Chef's Special of the Day

please ask your server for today's special
May contain allergens. Please inform your
server of any allergies or dietary requirements
before ordering.

€23.50

Aged Irish Beef Steaks Served After 5pm

Aged Irish Beef Steak, from local butchers
Tim Jones & Tim Hickey.
Char grilled to your liking:
Served with sauteed wild mushrooms, sauteed
onions, confit cherry tomato, with a choice of Irish
whiskey pepper sauce or garlic butter.

Ribeye 6 | 7 | 9 | 12

€39.00

2x 4oz Fillet 6 | 7 | 9 | 12

€39.00

Sirloin 6 | 7 | 9 | 12

€37.00

Surf and Turf supplement

tiger prawns with garlic aioli
2 | 3 | 6 | 10 | 12

€10.00

Sides

Dressed Seasonal Salad 12

€4.50

Sauteed Mushrooms 7

€4.50

Sweet Potato Fries 1w

€5.50

French Fries 1w

€5.50

Roast Vegetables 7

€5.50

Mash potatoes 7

€4.50

Onion Rings 1w

€5.50

Steamed Rice

€4.50

Dips & Sauces

Sweet Chilli

€2.50

Garlic Aioli 3 | 6 | 10 | 12

€2.50

BBQ Sauce 1b | 6 | 10 | 12

€2.50

Garlic Butter 7

€2.50

Pepper Sauce 6 | 7 | 9 | 10 | 12

€2.50

Desserts

Chocolate Brownie

€9.00

white chocolate ice-cream 3 | 6 | 7 | 8a | 12

Baked Rice and

Coconut Pudding

€9.00

served with mango and ginger compote 6 | 12

Warm Apple and Brioche Pudding

€9.00

with clotted cream 3 | 6 | 7 | 12

Baked Cheesecake

€9.00

served with mixed berry compote 1w | 3 | 6 | 7 | 12

Cranachan Gleneagle Style

€9.00

Chantilly whiskey cream, roasted Irish oats, berries
and brandy snap 3 | 6 | 7 | 12

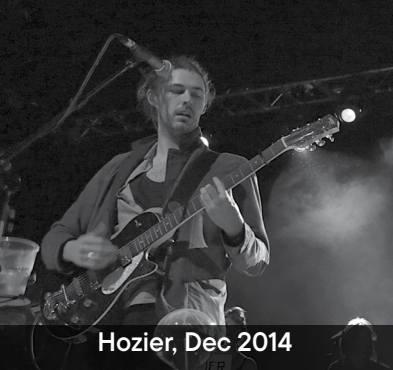
ALLERGENS:

Barley: 1b | Oats: 1o | Rye: 1r | Wheat: 1w | Crustaceans: 2 | Eggs: 3
Fish: 4 | Peanuts: 5 | Soybeans: 6 | Milk: 7 | Almonds: 8a
Brazil Nuts: 8b | Cashews: 8c | Hazelnuts: 8h | Macadamia: 8m
Pecans: 8pe | Pistachios: 8pi | Walnuts: 8w | Celery: 9 | Mustard: 10
Sesame Seeds: 11 | Sulphites: 12 | Lupin: 13 | Molluscs: 14

All ingredients are sourced from Quality Assured Suppliers (In accordance
with the Féile Bia Charter). Please advise your server of any dietary needs.

**All 14 allergens are used in our kitchen; trace amounts
may be present.**

GLENEAGLE



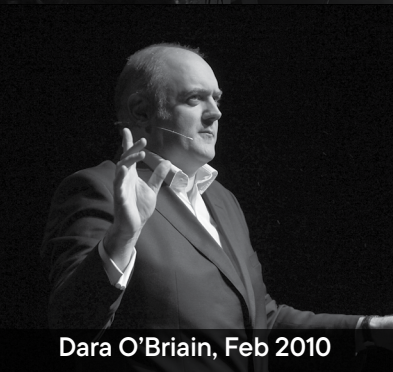
Hozier, Dec 2014



The Dubliners, Jun 2004



Kodaline, Mar 2014



Dara O'Briain, Feb 2010



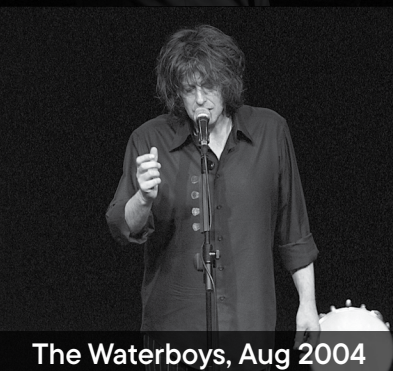
Paolo Nutini, Sept 2010



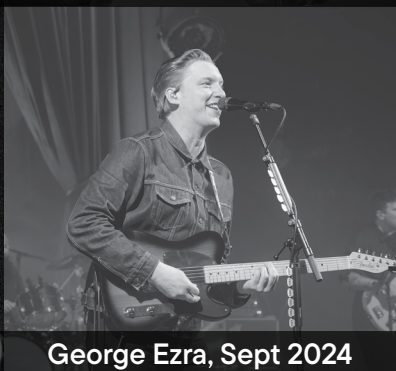
Kris Kristofferson, Jun 2005



Shane McGowan, Jan 2009



The Waterboys, Aug 2004



George Ezra, Sept 2024



Picture This, Dec 2019



Gypsy Kings, Oct 2006



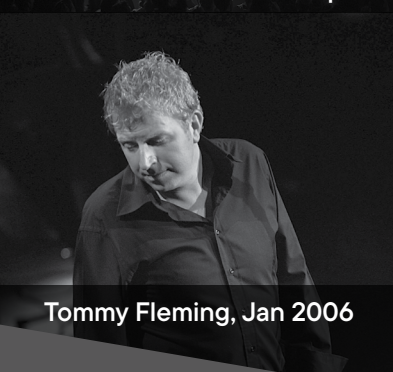
Snow Patrol, May 2018



Cliff Richard, Oct 2024



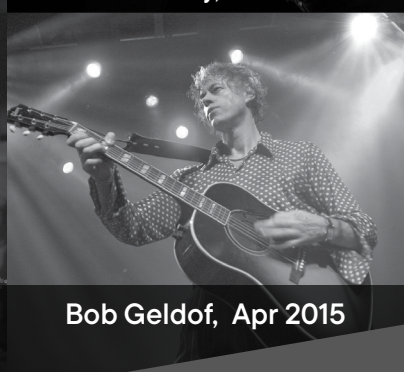
Imelda May, Jun 2010



Tommy Fleming, Jan 2006



Boyz II Men, May 2010



Bob Geldof, Apr 2015

Muckross Road,
Killarney, Co. Kerry