

TO BEGIN

Gleneagle Signature Prawn Cocktail 2|3|4|6|10|12

tiger prawns, yuzu marie rose, pink lady apple, frisée lettuce, trout roes, bonito flakes

Duck and Sesame Spring Roll 1w|6|10|11|12

glass noodle salad, ponzu dipping sauce

Chicken and Mushroom Vol au Vent 1w|3|6|7|9|11

crisp puff pastry with a tarragon infused cream

Chef's Fresh Soup of the Day 1w|3|6|7|9|11

brown soda bread and crispy roll

Egyptian Spiced Cauliflower Wings 1w|6|9|10|11|12

pickled cucumber, vegan tahini mayo

Pan Seared Scallops supplement €5 1w|1b|2|6|7|12|14

Sneem black pudding, pea puree, fennel jam

THE MAIN EVENT

Pan Seared Chicken 6|7|9|10|12

stuffed with Wild Mushroom and Spinach Duxelle chive mash, red wine jus, squash puree

Slow Braised Lamb Shank 1b|6|7|9|12

root vegetable cassalette, braised red cabbage, champ mash

Tim Jones Chuck and Brisket Beef Burger 1w|2|3|4|6|7|9|10|12

smoked streaky bacon, Macrooom mozzarella, aged cheddar in a brioche bap, with Ballymaloe relish Killarney beer battered onion rings and fries

Oven Baked Fillet of Salmon 1w|2|3|4|7|9|10|12

Dingle goats cheese prawn and salmon filo, artichoke white wine cream, roasted beets

Duo of Venison 1w|3|6|7|9|10|12

fillet of venison, shoulder & redcurrant croquette, celeriac & hazelnut puree, dark chocolate & red wine jus

Spinach Ricotta Ravioli 1w|6|7|8w|9|12

wild mushroom, cream sauce, sundried tomatoes

Rack of Lamb (2 guests sharing) supplement €15 per person 6|9|12

served & deboned at your table with a rosemary red wine jus, with a side of buttered baby potatoes and a bouquet of seasonal vegetables

Pan Fried Dover Sole (2 guests sharing) supplement €15 per person 2|3|4|6|7|9|10|12

served & deboned at your table with caper butter and a side of buttered baby potatoes and a bouquet of seasonal vegetables

AGED IRISH BEEF STEAKS (from Tim Jones)

Irish Sirloin Steak (9oz) supplement €12 6|9|12

Rib Eye Steak supplement €13 6|9|12

Prime Irish Fillet Steak (8oz) supplement €13 6|9|12

served with sauteed wild mushrooms, burnt shallots, confit cherry tomato, with a choice of Irish whiskey pepper sauce or garlic butter

SUPPORTING ACTS

Garlic Butter Wilted Baby Spinach €5.50

Fries €5.50

Sautéed Wild & Button Mushroom €5.50

Sweet Potato Fries €5.50

Honey Roasted Baby Carrots & Steam Broccoli €5.50

Onion Rings €5.50

ENCORE

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

Warm Rice and Coconut Pudding served with mango and ginger compote 6|12

Strawberry and Puff Pastry Ring lemon curd and strawberry ice-cream 1w|3|6|7|12

Baked Cheesecake with mixed berry compote 1w|3|6|7|12

Cranachan Gleneagle Style 6|7|12

Chantilly whiskey cream, roasted Irish Oats, berries & brandy snap

Freshly Brewed Tea or Ground Bean Coffee 7



FIADH

Celebrating the wild and untamed flavours of Ireland's natural ingredients

2 Course
€39pp

3 Course
€47pp

Allergens:

Barley: 1b
Oats: 1o
Rye: 1r
Wheat: 1w
Crustaceans: 2
Eggs: 3
Fish: 4
Peanuts: 5
Soy Beans: 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
Vegan: 
Gluten Free: 