Backstage Bar OD's Restaurant

Served 12:30 - 17:00

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

All our sandwiches are served with French Fries

Mozzarella Meatball Sub

€16.00

Buffalo mozzarella, beef meatballs, tomato basil sauce
1w | 6 | 7 | 10 | 12

Sourdough B.L.T

€15.00

smoked bacon, baby gem, plum tomato, on the kingdom bakery sourdough 1w | 3 | 6 | 7 | 10 | 12

6oz Prime Irish Sirloin Steak Sandwich

€25.50

sauté onions, mushrooms, peppercorn sauce on a rustic sourdough, pepper sauce 1w | 6 | 7 | 9 | 12

The Backstage Toasted Special

€14.00

baked ham, white cheddar, beef tomato, red onion

1w | 3 | 6 | 7 | 10 | 12

Add a tossed side salad with balsamic dressing or a small soup of the day

€4.50

Small Plates & Mains

Seafood Chowder

€12.50

smoked haddock, salmon, prawns, potatoes, leeks, celery, Guinness brown bread and creamy Kerry butter 1w | 10 | 2 | 3 | 4 | 6 | 7 | 9 | 11 | 12

Chefs Soup of the Day

€8.50

brown bread & crusty roll 1w | 10 | 3 | 6 | 7 | 9 | 11

Frank's Buffalo Chicken Wings

hot sauce, saffron aioli 1w | 3 | 6 | 7 | 9 | 10 | 11 | 12

Deep Fried Corn Ribs €11.50

Mexican spices, crispy onions, truffle dip 1w | 3 | 6 | 7 | 10 | 12

Tim Jones Bacon & Smoked Cheese Croquette

€12.50

Starter €12.50

Main with fries €20.50

Walnut & celeriac remoulade, Ballymaloe relish 1w | 3 | 6 | 7 | 8w | 9 | 10 | 12

Grilled Chicken Caesar Salad

Starter €14.50 Main €19.50

€23.50

baby gem, croutons, bacon, grated parmesan $1w\mid 3\mid 4\mid 6\mid 7\mid 10\mid 12$

Fish and Chips

beer battered fresh catch of the day Fries, house made tartare, minted mushy garden peas 1w | 6 | 7 | 9 | 12

The Big Glen Irish Beef Burger €23.00

cheddar cheese, streaky bacon, onion rings, house dressing, French fries 1w | 3 | 6 | 7 | 11 | 12

Desserts

Warm Apple and Cinnamon

Brioche Pudding €8.50

with a rich double vanilla bean ice cream $3 \mid 6 \mid 7 \mid 12$

Baked Rice and Coconut Pudding €8.50 served with mango and ginger compote

6 | 12

Tiramisu €8.50

with caramel sauce Kahula and coffee soaked sponge, sweetened mascarpone cheese, hazelnut ice cream 1w | 3 | 6 | 7 | 8h | 12

Baileys and Cookies Cheesecake

forest berry coulis 3 | 6 | 7 | 12

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

