

# Backstage Bar

## 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.

### Small plates

#### **Bruschetta** €10.50

Plum tomato, dingle goats' cheese, balsamic dressed rocket, on focaccia  
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 | 4 | 6 | 7 | 9 | 11 | 12

#### **Chefs Soup of the Day** €8.50

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

#### **Frank's Buffalo** Starter €12.50

#### **Chicken Wings** Main with fries €20.50

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

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

#### **Grilled Chicken** Starter €14.50

#### **Caesar Salad** Main €19.50

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

### Mains

#### **Fish and Chips** €23.50

beer battered fresh catch of the day  
Fries, house made tartare, minted mushy garden peas  
1w | 3 | 6 | 7 | 9 | 10 | 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

#### **Slow Cooked Feather Blade of Irish Beef** €26.00

Chive mash, root vegetable cassalette & Bourguignon sauce  
6 | 7 | 9 | 10 | 12

#### **Sweet potato & Cauliflower Korma** €21.50

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

#### **Spinach Ricotta Ravioli** €22.50

Cherry tomato, garden peas with a garlic, basil and butter sauce  
1w | 6 | 7 | 8w | 9 | 12

#### **Pan Seared Supreme of Chicken** €25.00

Wild mushroom & chorizo cream sauce, burnt shallots, smoked paprika mash  
6 | 7 | 9 | 10 | 12

**Pan Seared Fillet of Salmon** €28.00  
mussels, garlic roasted baby potato,  
saffron & chive velouté  
2 | 4 | 6 | 7 | 9 | 10 | 12

**Aged Irish Beef Steaks  
(from Tim Jones)**

Tim opened his first location in Killarney in 1991 and quickly earned a name as a modern butcher with traditional values, providing highest quality meat throughout Kerry, and while food trends have come and gone the reputation of highest quality meats lives on. Tim says, 'We have built close relationships with our local farmers who share the same passion for providing excellent produce ensuring our meat is the very best from farm to table'...

Char grilled to your liking:  
Served with sauteed wild mushrooms, burnt shallots, confit cherry tomato, with a choice of Irish whiskey pepper sauce or garlic butter

**Ribeye** €37.00  
6 | 7 | 9 | 12

**2x 4oz fillet** €37.00  
6 | 7 | 9 | 12

**Sirloin** €36.00  
6 | 7 | 9 | 12

**Surf and Turf supplement** €8.50  
Tiger prawns with Garlic Aioli  
2 | 3 | 6 | 10 | 12

## Sides


Dressed seasonal salad 12 €4.50  
Sauteed mushrooms 7 €4.50  
Sweet potato fries 1w €5.50  
French Fries 1w €5.50  
Bouquet of daily vegetables 7 €5.50  
Mash potatoes 7 €4.50  
Onion rings 1w €5.50  
Buttered baby potatoes 7 €5.50  
Steamed rice €4.50

## Dips & Sauces

Sweet Chilli €2.50  
Saffron Aioli 3 | 6 | 10 | 12 €2.50  
BBQ Sauce 1b | 6 | 10 | 12 €2.50  
Garlic Butter 7 €2.50  
Pepper Sauce 6 | 7 | 10 | 12 €2.50

## Desserts

**Warm Apple and Cinnamon Brioche** €8.50  
pudding with a rich double vanilla bean ice cream  
3 | 6 | 7 | 12

**Baked Rice and Coconut**  €8.50  
pudding served with Mango and ginger compote  
6 | 12

**Tiramisu with Caramel Sauce** €8.50  
Kahula and coffee soaked sponge sweetened mascarpone cheese, Hazelnut Ice cream  
1w | 3 | 6 | 7 | 8h | 12

**Baileys and Cookies Cheesecake** €8.50  
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

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