

TO BEGIN

Gleneagle In House Cured Irish Trout 1w | 1o | 4 | 7 | 9 | 10 | 12
baby beets, trout caviar, dill oil, served with Irish brown bread

Beef Carpaccio 7 | 8w | 10 | 12 🍴

Boilie goats cheese, plums, melon, candied walnuts, honey mustard dressed rocket

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 Fried Supreme of Corn Fed Chicken 1w | 3 | 7 | 9 | 10 | 12

coronation croquette, crispy kale, tarragon & wild mushroom cream sauce

Slow Braised Lamb Shank 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, Macroom mozzarella, aged cheddar in a brioche bap, with Ballymaloe relish Killarney beer battered onion rings and fries

Pan Seared Fillet of Salmon 1w | 2 | 3 | 4 | 7 | 9 | 10 | 12

Tiger prawns crispy polenta, salmon belly, spinach & Dingle goats cheese filo, champagne cream sauce

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

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

BBQ Pork Chop on The Bone 1w | 6 | 7 | 8w | 9 | 12

Sneem black pudding bon bon, Killorglin honey roasted fennel & apple, red wine jus

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

wild Mushroom, cream sauce, sundried tomatoes

TIM JONES AGED IRISH BEEF STEAKS

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: 🍴