

# 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 cassoulette, 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

**Spinach Ricotta Ravioli** 1w | 6 | 7 | 8w | 9 | 12  
wild mushroom, cream sauce, sundried tomatoes

**Rack of Lamb (2 guests sharing) supplement €13 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 €13 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 & 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: 