

DINNER MENU

Soup of the day €8.50
*served with our brown bread
(1,7,9,11)*

Classic Wild Atlantic Prawn Cocktail €14.95
*Gleesons Marie Rose sauce (2,3,10) on
bread (1,11)*

Ham & Cheese Croquettes €10.95
*Crispy panko coated serrano ham & vintage
cheddar croquettes with 3 mustard & honey
sauce, balsamic, rocket (1,3,7,10)*

Fried Calamari €13.95
lime & Cajun dip (1,3,10,14)

Chef's Chicken Liver Paté €10.95
served with raspberry coulis and Melba toast (1,7)

Gleesons Smokies €13.95
*selection of fresh & smoked fish in a light creamy dill
sauce, served with Parmesan toast
(1,2,4,7,10,14)*

Classic Caesar €11.95
*crispy bacon and Parmesan shavings
(add chicken + €7) (1,3,4,7,8,10)*

Warm Goat's Cheese Salad €13.95
*beetroot salsa, candied walnuts, balsamic dressing
(7,8,10)*

	<i>As starter</i>	<i>Main</i>
Tiger Prawns Pil Pil (1,2,4) <i>With chilli, garlic, white wine, olive oil & toasted ciabatta (mains with rice)</i>	€14.95	€26.95
Tiger Prawns in Tempura Batter (1,2,4,7,10) <i>roasted red pepper creme fraiche (mains with rice)</i>	€14.95	€26.95
Spicy Chicken Wings (1,3,4,7,9,10) <i>served with celery and a blue cheese dip</i>	<i>8 Piece</i> €14.95	<i>13 Piece</i> €19.95

Oven Roast Supreme of Free-Range Chicken €24.95
wild mushroom sauce, herb stuffing, fondant potato and green beans (1,7,12)

Chicken Piri Piri €23.95
*marinated chargrilled chicken breast, with a rocket, pine nut,
Parmesan salad with balsamic vinegar (3,7,8)*

Beef & Guinness Pie €24.95
*slow cooked sirloin of beef casserole, with onions and mushrooms,
topped with puff pastry (1,3,7,12)*

Thai Style Monkfish and Prawn Curry €29.95
Aromatic coconut & lime sauce, basmati rice (1,2,4)

Grilled Fresh Hake €29.95
With a herb crust, and a lemon Beurre Blanc (1,4,7,8)

Fresh Lemon Sole Goujons €25.95
lightly breaded and crispy fried, served with homemade tartare sauce (1,3,4,7,10)

Pan Fried Halibut €29.95
served with tomato herb salsa (on the side), asparagus spears, lemon Beurre Blanc and new Irish Potatoes (1,4,7)

Slow Cooked Moroccan Lamb Tagine
Lemon + herb cous cous, mint yogurt, pomegranate, almond flakes, flat bread (1,3,7,8) €28.95

Chargrilled Medallions of Free-Range Pork Fillet
glazed Bramley apple, flambéed in calvados, asparagus, dauphinoise potatoes (1,7) €26.95

Half Roast Crispy Duck €28.95
apricot & pinenut stuffing, orange & port sauce & choice of side (1,7,8,12)

28 Day Aged Rib-Eye Steak 9oz €37.95
char-grilled to your liking, caramelized onions, with either garlic butter or pepper sauce on the side Sauce:(7,10)

Prime Irish Fillet Steak 8oz €39.95
char-grilled to your liking, caramelized onions, with either garlic butter or pepper sauce on the side Sauce:(7,10)

Homemade 8oz Irish Beef Burger €17.95
add your topping – cheese, bacon, coleslaw, pepper sauce, fried egg €1.50 each (1,3,7,10,11)

Southern Fried Buttermilk Chicken Breast Burger €17.95
served with a spicy thousand island mayonnaise and iceberg lettuce on a brioche bun (1,3,4,7,10,14)

Vegetarian Options

Homemade Chickpea and Bean Burger (V)
served with iceberg lettuce, tomato, onion and Cajun mayonnaise on a vegan brioche bun (1,10)(vegan bun)(vegan mayo) €16.95

Penne Arrabbiata
penne pasta with chef's spicy tomato garlic and black olive sauce, served with toasted sourdough (1,3,7) €19.95

Vegetarian Tortellini €19.95
filled with spinach and ricotta in a white wine velouté and sun-dried tomatoes, topped with grated Parmesan, served with toasted sourdough (1,3,7,8,10)

SIDE ORDERS

Stir Fried Mediterranean Vegetables (1,3,4,7)	€4.95	French Fries (1,3,4,7)	€3.95
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Rocket, Pinenut & Parmesan Salad (7,8)	€4.95	Crispy Onion Rings (1,3,4,7)	€4.50
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Cheese & Garlic Potatoes (7)	€4.95	Sautéed Onions or Mushrooms (1,3,4,7)	€4.50
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Selection of Homemade Desserts €9.50

ALLERGENS: 1.Wheat (Gluten) 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites 13.Lupin 14.Molluscs