



IN ROOM DINING DIAL 0

Breakfast

€5 service charge per person.

Order by filling out the Menu Card in your room and hanging it outside the door before 4am.

Continental Breakfast is available from 5.30am to 11am.

Cooked Breakfast is available from 8am to 10.30am Monday – Friday.

Breakfast is served 8am to 11am weekends and Bank Holidays.

All-Day Dining

€5 service charge per person.

Available from 1.00pm - 9.00pm.

All in room dining is subject to change. Delays can incur during peak busy times.

Going out for the day?

Why not order a Packed Lunch to Take Away - €14.50 per person.

Orders to be made up to 2 Hours in advance and will be delivered to your Room or can be collected at Reception.

Sandwich of Choice on Brown or white Bread, Salad, Piece of Fresh Fruit, Chocolate Bar, and Chef Eimear's homemade cake, Mineral or Water

Please dial '0' to place order from your room.

Starters/Light Options

Chef's Soup of the Day

bread roll, brown soda bread

1w | 6 | 7 | 9 | 11 | 12

€8.50

Grilled Chicken Caesar Salad

Baby gem, croutons, bacon, grated parmesan

1w | 3 | 4 | 6 | 7 | 10 | 12

€14.50


Classic Caesar Salad

€11.50

Mains

Glen Beef Burger	€20.50
<i>cheese, smoked bacon, onion rings, coleslaw and fries</i> 1w 3 6 7 10 12	
Toasted Special ** (Available until 10pm)	€13.50
<i>Slow cooked Ham, White Cheddar, Red Onion, Tomato, in brown or white sliced bread</i> 1w 6 7 9 10 12	
Fish and Chips	€22.50
<i>Daly's cod, light Killarney beer batter, mushy peas, tartare sauce and chips</i> 1w 1b 3 4 7 10 12	
Vegan Special of the Day 	€19.50
<i>please ask reception to explain today's special</i>	
Meat/Fish Special of the Day	€23.50
<i>please ask reception to explain today's special</i> 1w 1o 1r 1b 3 4 6 7 9 10 11 12 14	
Gleneagle Mixed Platter ** (Available Until Late)	€13.00
<i>Sausages, Breaded Chicken Goujons & Fries</i> 1w 3 6 7 9	
Chefs' Artisan Pizzas (from 5pm)	
<i>Pepperoni and Roasted Red pepper with hint of chilli</i> 1w 3 6 7 9	€17.50
<i>Mushroom, red onion and mixed peppers with vegan Mozzarella</i> 1w 12	€17.50
Freshly Cut Sandwich Selection ** (Available Until Late)	€6.00
<i>Served in Whole Meal Brown or White Bread</i> <i>Choice of Filling: Chicken, Roast Beef, Ham, Salad or Cheese</i> <i>Served with Potato Crisps</i> 1w 3 6 7 10 12	
Portion of Chips	€5.00
1w	

Dessert Options

Baileys and Cookies Cheesecake 	€8.50
<i>fruit coulis</i> 3 6 7 12	
Warm Apple Pie	€8.50
<i>custard and vanilla ice cream</i> 1w 3 6 7 12	
Mixed Berry and Mascarpone Trifle	€8.50
<i>sponge Finger Biscuit</i> 1w 3 6 7 12	

Children's Menu

Breaded Chicken Goujons and Chips	€9.50
1w 3 6 7 12	
4oz Beef Burger with Chips	€9.50
1w 3 6 7 9	
Battered Goujons of Cod with Chips	€9.50
1w 3 4 7 12	

All prices are subject to change

**ALL OUR INGREDIENTS ARE SOURCED FROM QUALITY ASSURED SUPPLIERS
AND OUR BEEF IS SOURCED FROM IRISH FARMS.**

If you have any food allergies or any special dietary requirements, please inform us when you are placing your order.

ALLERGEN CODING

All 14 Allergens are openly used throughout our kitchen, trace amounts may be present at all stages of cooking.

Allergens: Barley: 1b, Oats: 1o Wheat: 1w | Crustaceans: 2 | Eggs: 3 | Fish: 4 | Peanuts: 5 | Soy Beans: 6 | Milk: 7 | Almonds: 8a; Cashew: 8c; Hazelnuts: 8h; Walnuts: 8w | Celery: 9 | Mustard: 10 | Sesame Seeds: 11 | Sulphites: 12 | Lupin: 13 | Mollusks: 14



Vegan



Gluten Free

WINE SELECTION

White Wine 12

GLASS BOTTLE

Reserve St. Jacques Sauvignon Blanc (France)

€8.00 €29.00

Pale lemon in colour, this sauvignon combines aromas of fresh grapefruit and lime. All creating a crisp lively finish.

Gabriella Pinot Grigio (Italy)

€8.00 €30.00

A light bodied, delicate white wine with crisp flavours of citrus fruits and ripe apples.

Rhythm & Rhyme Chardonnay (South Australia)

€8.00 €30.00

Hints of rock melon and peach with subtle oak finish.

Old Coach Road Sauvignon Blanc (New Zealand)

€9.00 €36.00

The aromas are packed with tropical notes and grapefruit. The palate is clean and crisp with layers of fruit and well balanced freshness from the natural acidity.

Rosé

BOTTLE

Auténtico Rosé (Spain)

€30.00

Fresh, fruity and balanced, smooth and with a long finish.

Red Wine

GLASS BOTTLE

Reserve St Jacques Merlot (France)

€8.00 €29.00

A juicy, plummy wine with lots of engaging ripe fruit and an easy going attitude.

St. Marc Cabernet Sauvignon (France)

€8.00 €30.00

The wine has a nice purple red colour. It is silky in the mouth and delivers fresh and spicy aromas.

Long Row Shiraz (South Australia)

€8.00 €31.50

Rich fruitcake aromas lead to a soft silky texture with abundant plum and blackberry flavours.

Santa Ana Malbec (Argentina)

€9.00 €34.00

Harmonious and balanced with a palate of cherries and spice.

Champagne

Bottle

Champagne Pannier (France)

€90.00

Subtle with round body. Mature aromas of fully ripened fruit and notes of honey and vanilla.

SPARKLING WINE

PERFECT TO CELEBRATE!

SNIPE BOTTLE

Rialto

€10.00

€40.00

A light, fresh prosecco that has a finely-balanced structure, lightly floral aromas and attractive fruit flavours.

Bottled Beers & Ciders 1b 1o 1w

LONG NECK

Corona	€6.20
Corona Light	€6.20
Carlsberg	€6.20
Bulmers	€6.40

Draught

PINT

Guinness	€6.10
Carlsberg	€6.40
Rockshore	€6.40
Harp	€6.40
Smithwick's	€6.20
Bumers	€6.40
Hop house 13	€6.40
Killarney Blonde	€6.40
Killarney IPA	€6.40

Craft & Local Beers 1b 1o 1w

BOTTLE

Killarney Devils Helles Lager (*Killarney Brewing Company*) €7.00

Golden brew cold fermented & conditioned for an exceptionally clean, crisp finish.

Killarney Scarlet Pimpernel (*Killarney Brewing Company*) €7.00

Speciality malts create this red-orange colour. Light bodies & dry, citrusy hop flavour & aroma.

Killarney Golden Spear Blonde (*Killarney Brewing Company*) €7.00

Malt character from several specialty malts & a touch of wheat, balanced with just the right amount of fruity hop flavour.

Peroni (*Gluten Free Lager*) €6.20

Cocktails

Hotel 67

Jameson, grand marnier, honey syrup, orange juice, soda water. **€13.50**

Ballroom Martini

Passion fruit puree, vanilla vodka, lime juice, shot of prosecco. **€13.50**

Strawberry Daiquiri

Bacardi, cointreau, lime juice, fresh strawberries. **€13.50**

Espresso Martini

Vanilla vodka, kahlua, sugar syrup, shot of espresso. **€13.50**

DESIGNATED DRIVERS (NON ALCOHOLIC COCKTAILS)

Ginger Beer Mojito

Fresh limes, mint leaves, ginger beer. **€9.00**

Bliss on the beach

Orange juice, pineapple juice, strawberry syrup. **€9.00**

Non Alcoholic Beers

BOTTLE

DRAUGHT

Cronins Cider 0.0

€5.60

Guinness 0.0

€5.60

Carlsberg 0.0

€5.60

Carlsberg 0.0

€5.80

All prices are subject to change

Allergens: Barley **1b** | Oats **1o** | Wheat **1w** | Milk **7** | Sulphites **12**