

Flesk Restaurant
Sample Menu

3 COURSE MEAL €40
2 COURSE MEAL €35

STARTERS

Tiger Prawn and Sesame Salad *rocket, pine nuts, pickled radish and cucumber, yuzu dressing* 2 | 6 | 12

Chicken and Mushroom Vol au Vent *crisp puff pastry, tarragon infused cream* 1w | 3 | 6 | 7 | 9 | 10

Chef's Fresh Soup of The Day *brown soda bread and crispy roll* 1w | 3 | 6 | 7 | 9 | 11

Chicken Wings *Louisiana hot sauce, blue cheese dip celery sticks* 3 | 7 | 9 | 10 | 12

Glen summer vegan salad

Baby leaves, orange, strawberry, roasted seeds, aged balsamic dressing 12

MAIN COURSES

served with potato and vegetables of the day

Roulade of Stuffed Turkey & Honey Baked Ham,

cranberry infused gravy fondant potato seared stem broccoli 1w | 6 | 7 | 9 | 10 | 12

Baked fillet of Salmon

panko breaded seafood cake, roasted beets, pea volute, 2 | 4 | 6 | 7 | 10 | 12

Slow Braised Lamb Shank

root vegetable cassalette, scallion mash 6 | 7 | 9 | 10 | 12

6oz Open Sirloin Steak Sandwich

ciabatta, sautéed mushrooms, beer battered onion rings, coleslaw and fries 1w | 3 | 6 | 7 | 12

Gleneagle Beef Burger

cheddar cheese, smoked bacon, beer battered onion rings, coleslaw and fries 1w | 3 | 6 | 7 | 10 | 12

Irish Beef Casserole

slow cooked Irish beef, root vegetables in a red wine gravy 6 | 7 | 9 | 12

Spaghetti Primavera

courgette, mushroom, celeriac, squash, peas, tomato sauce, vegan mozzarella 1w | 6 | 9 | 12

Irish Sirloin Steak *supplement* €10.00

Prime Irish Fillet Steak *supplement* €11.00

steaks served with sautéed onions, mushrooms, roasted cherry vine tomatoes 6 | 7 | 9 | 12

SIDE DISHES

Chips €4.50

Mushrooms €4.50

Sweet Potato Fries €4.50

Onion Rings €4.00

DESSERTS

Warm Rhubarb Crumble *served with vanilla custard and chantilly cream* 1w | 3 | 6 | 7 | 12

Mixed Berry and Mascarpone Trifle *served with sponge finger biscuit* 1w | 3 | 6 | 7 | 12

Baileys and Cookie Cheesecake *served with fruit coulis* 3 | 6 | 7 | 12

Vegan Special of the Day *ask your server for details* 1w | 1b | 1o | 6 | 8a | 9 | 10 | 11 | 12



Freshly Brewed Tea or Ground Bean Coffee 7

Allergens:

1w Wheat, 1b Barley, 1o Oats, 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7 Milk | Nuts: 8a Almonds, 8b Brazils, 8c Cashews, 8h Hazelnuts, 8m Macadamia, 8pe Pecans, 8pi Pistachios, 8w Walnuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Mollusc