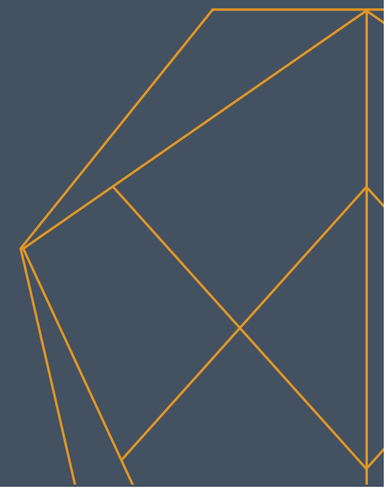
fold

fold

Backstage Bar
& OD's Restaurant



GLENEAGLE
HOTEL & APARTMENTS

Gleneagle Hotel and Apartments
Muckross Road, Killarney, Kerry, Ireland

19/07/21

fold

fold

Soups

Chef's Soup of the Day €6.00
brown bread and crusty roll
1w | 6 | 7 | 9 | 11 | 12 vegan option available

Seafood Chowder €9.50
smoked haddock, mussels, salmon, prawns, potatoes, leeks and celery, brown soda bread
1w | 2 | 4 | 6 | 7 | 9 | 11 | 12 | 14

Small Plates

Chicken Wings €10.00
Louisiana hot sauce, blue cheese dip, celery sticks
3 | 7 | 9 | 10 | 12

Grilled Vegetable Salad €9.00
courgettes, fennel, peppers, aubergine, squash, tomato pumpkin seeds, mixed leaves, tomato and basil dressing
12

St. Tolas Goats Cheese €11.50
baked with honey and seeds, squash chutney, crudités and melba toast
1w | 3 | 6 | 7 | 9 | 10 | 11 | 12

Oak Smoked Baby Back Ribs
apple and rosemary dipping sauce starter €10.50
6 | 7 | 12
with fries and coleslaw main €16.50
3 | 6 | 7 | 10 | 12

Salad of Poached Prawns, Roast Squash and Orange starter €11.00 / main €15.50
watercress, avocado, cucumber, red onion, citrus and pomegranate dressing
2 | 12

Favourites

Gleneagle Marinated Chicken & Baby Gem Salad €15.00
grated parmesan, bacon lardons, croutons
1w | 3 | 4 | 7 | 10 | 12

Glen Beef Burger €16.50
cheese, smoked bacon, onion rings, coleslaw and fries
1w | 3 | 6 | 7 | 10 | 12

Smoked Paprika and Honey Chicken Burger €15.50
bacon, tomato, lettuce, coleslaw and fries
1w | 3 | 6 | 7 | 10 | 12

6oz Prime Irish Sirloin Steak Sandwich €18.50
onion bread, sauté mushrooms, onion rings, coleslaw and fries
1w | 3 | 6 | 7 | 12

Fish and Chips €18.50
Daly's cod, light Killarney beer batter, mushy peas, tartare sauce and chips
1w | 1b | 3 | 4 | 7 | 10 | 12

Mains

Fillets of Pan Fried Seabass €21.50
sautéed prawns, celeriac, peas, baby potatoes, citrus cream sauce
2 | 4 | 6 | 7 | 9 | 12

Cauliflower, Sweet Potato, Squash, Almond and Pea Korma €15.00
pilaf rice, cucumber vegan raita, mango chutney and crispy poppadum
1w | 6 | 8a | 9 | 11 | 12

Marinated Slow Cooked Braised Lamb Shank €20.50
sautéed cabbage infused with cumin, creamed potatoes and red wine
6 | 7 | 9 | 12

Meat or Fish Special of the Day €18.00
Your server is looking forward to explaining todays' freshly cooked specials
1w | 3 | 4 | 6 | 7 | 9 | 10 | 12

Pan Seared Medallions of Soy and Mirin glazed Pork Fillet €18.50
with stir fry vegetables, cashew nuts and egg noodles
1w | 3 | 6 | 8c | 9 | 11

Tagliatelle Pasta €15.50
button mushroom, spinach, leek, broccoli, cream and parmesan
1w | 3 | 6 | 7 | 12
with smoked pancetta extra €3.00
with chicken extra €3.00

Rib Eye Steak €23.50 Sirloin Steak €26.50 Fillet Steak €28.50
onion rings, balsamic cherry tomatoes, West Cork whiskey pepper cream, vegetables of the day and chips
1w | 3 | 6 | 9 | 10 | 12

Chef Drummonds Chicken Curry €18.50
pilaf rice, crispy poppadum and mango chutney
1w | 3 | 7 | 10 | 12

Desserts

Apple Pie €6.50
custard and vanilla ice cream
1w | 3 | 6 | 7 | 12

French Pear Slice €6.50
with apricot glaze and cream patisserie
1w | 3 | 6 | 7 | 12

Vanilla and Lemon Ginger Cheesecake €6.50
gingernut biscuit base, lemon and ginger jelly, orange ice cream
1w | 3 | 6 | 7 | 12

Chocolate Fudge Cake €6.50
served with chocolate ice-cream
1w | 3 | 6 | 7 | 12

Buttermilk Panna Cotta €6.50
sweetened strawberries, gluten free shortbread biscuit
3 | 6 | 7 | 12

White Wine

Reserve St. Jacques Sauvignon Blanc (FR) €7 / €28
Gabriella Pinot Grigio (IT) €7.50 / €30
Butterfly Ridge Chardonnay (AU) €7.50 / €30
Old Coach Road Sauvignon Blanc (NZ) €9 / €36

Red Wine

Reserve St. Jacques Merlot (FR) €7 / €28
St Marc Cabernet Sauvignon (FR) €7.50 / €30
Long Row Shiraz (AU) €7.80 /€31.50
El Parral Malbec (AR) €8.50 / €34

Rosé

Auténtico Rosé (ES) €7.50 / €30

Prosecco

Rialto Prosecco Frizzante (IT) €35

Cocktails

Margarita €10.00
tequila, cointreau, lime juice, sugar syrup

Strawberry & Basil Daiquiri €10.00
rum, cointreau, fresh strawberries, basil leaves & sugar syrup

Raspberry Blush €10.00
vodka, raspberry sugar syrup, lemon juice

Mojito / €10.00
Elderflower Mojito €10.00
rum, fresh lime, mint, sugar syrup, topped with soda water / elderflower liqueur

"The 1957" Gleneagle Signature Cocktail €10.00
Roe & Co Whiskey, Grand Marnier liqueur, orange bitters, sugar syrup

Elderflower Gin Fizz €10.00
gin, elderflower liqueur, soda water, sugar syrup & lime juice

Dessert Cocktails

Espresso Martini / €10.50
Salted Caramel Espresso Martini €10.50
vodka, coffee liqueur, espresso and sugar syrup/ with added salted caramel syrup

If you have any food allergies or any special dietary requirements please inform your server

All our dishes are cooked with fresh ingredients | Head Chef: Jacek Maciaszek

All our ingredients are sourced from quality assured suppliers and our beef is sourced from Irish farms

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