

Prepared using
quality local
ingredients

GLASSON LAKEHOUSE

Celebrating
the best of
Irish produce

ALL DAY DINING MENU

STARTERS

Soup of the Day

Served with homemade Guinness bread
(1A,1F,4,9,13)

Atlantic Seafood Chowder

15 Creamy Irish chowder with locally sourced seafood, tender potatoes, garden veg, fresh herbs. Served with homemade Guinness bread
(1A,1F,4,5D,6,8,9,12,13)

Crispy Buffalo Wings

14 Spicy buffalo sauce with blue cheese dip, celery sticks
(4,7,9,13)

Prawn Pil Pil

16 Garlic-infused olive oil prawns and chilli served hot in a terracotta dish, artisanal sourdough
(1A,4,5D)

Glasson Seasonal Salad

14 Mixed leaves, tomato + herb couscous, Asian-dressed carrot slaw, pickled shallots, roast chickpeas, kale, crispy capers, herb vinaigrette
(1A,4,7,8,12,13)

Classic Caesar Salad

14 Crispy romaine lettuce, crunchy croutons, shaved parmesan, classic Caesar dressing
ADD CHICKEN + 6
(1A,4,7,8,12,13)

On The Side

Lyonnais Potato's (4) 6

Hand Cut Fries 6

Creamed Potato (4) 6

Sautéed Seasonal Greens (4, 13) 6

Sweet Potato Fries 6.5

Guinness Bread (1A,1F,4,9,13) 4

MAINS

8 Glasson Beef Burger

Smoked Hegarty's cheddar, Glasson burger sauce, Ballymaloe relish, caramelised onion, tomato, baby gem on a brioche bun. Served with hand cut chips
(1A,4,7,10,13)

Kick'N Chicken Burger

23 Spiced + grilled chicken fillet, marinated peppers, onions, Glasson burger sauce, gem leaves on a focaccia bun. Served with hand cut chips
(1A,1E,4,7,10,13)

Fish & Chips

26 Beer battered fresh haddock, homemade tartar sauce, pea puree, lemon + hand cut chips
(1A,4,7,8,12,13)

Butter Chicken Curry

24 Tender Irish chicken cooked in a rich, mildly spiced tomato and butter Sauce, finished with cream. Served with garlic naan and Basmati rice
(1A,4,13)

Stuffed Portobello Mushrooms

20 Spinach + blue cheese topped Portobello mushrooms, Tuscan beans, crispy kale
(4)

Market Fresh Fish

MP Served with Lyonnaise potato's, sautéed greens and saffron lemon velouté
(4,8,9,13)

Tuscan Spiced Chicken

26 Pan-fried chicken supreme served with Tuscan beans, Cavolo nero + tenderstem broccoli
(4,9,13)

Glasson Steak Frites

39 8oz striploin steak finished with garlic butter, peppercorn sauce. Served with handcut fries
(4,9,13)

DESSERTS

Black Forrest Gateaux

11 Served with black cherry ice cream
(1A,4,7,13)

Carrot & Pistachio Cake

11 Carrot walnut + orange cake, layered with pistachio cream cheese mousse, pistachio biscuit base and served with yoghurt sorbet
(1A,3D,3F,4,7)

Raspberry Cheesecake

11 Spiced biscuit base, raspberry curd and jam, cheesecake mousse, ruby glaze served with Crème Chantilly
(1A,4,7,10)

Apple & Oat Milk Chocolate Cake

11 Apple brownie, apple caramel, lemon curd and oat milk chocolate mousse with quinoa crunch. Served with bourbon vanilla ice cream
(3A,10,4)

Chocolate Hazelnut Brownie

11 Served chilled with white chocolate and vanilla whip ganache, honeycomb ice cream
(1A,3A,4,7,10)

ALLERGEN KEY

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)/2 Peanuts/3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)/4 Milk/5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)/6 Mollusc/7 Eggs/8 Fish/9 Celery/10 Soya/11 Sesame Seeds/12 Mustard/13 Sulphur dioxide & sulphites/14 Lupin

Please note there will be a 12.5% service charge for parties of 6 or more.

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All of our Beef is of Irish origin.

Sweet Auburn,
loveliest village
of the plain,

Where health
and plenty cheered
the labouring swain,

Where smiling
spring its earliest
visit paid,

And parting
summer's lingering
blooms delayed