



A LA CARTE

STARTERS

Confit duck & pistachio rillettes, plum & ginger compote, port onion jam,
macerated plums & pistachio crumb (3f,12,13) €17.00

Hummus verrine, black & white quinoa, sundried tomato, roasted aubergine,
red peppers & olives with focaccia (1a,11,13) €15.00

Pork Tacos, Homemade BBQ Sauce, Fermented Slaw, Miso Sour Cream (1e,4,10,11,12,13)
€16.00

Wild mushroom tartlet, onion caramel, marinated shimeji mushrooms, garden herbs &
crispy onions(1a, 4) €16.00

Gunpowder gin cured Atlantic salmon, caper berries, dill textures, candied yuzi, plum
sesame & lynchee fruit (7,8,11,13) €17.00

Today's homemade soup (V), brown soda bread & glenilen butter (1a,1f,4) €8.00
(Please ask your server for Allergens)

MAINS

Grilled chicken supreme, celeriac puree, chorizo jam, broccoli & chicken jus (4,9,10) €29.00

Grilled Atlantic cod, cod brandade croquette, garden pea vichyssoise, leek confit, crème fraiche
(1a,4,7,13) €32.00

Chargrilled pork belly, jollof bulgur, carrot, sour cherry puree, thyme jus (1a,4,13) €32.00

Tagliatelle, roasted tomato sauce, fresh basil pesto, kalamata olives, artichoke, shaved
parmesan (1a,4,7,10,13) €26.00 ADD CHICKEN €6.00

Chargrilled 10oz striploin, smoked cheddar potato fondant, confit portobello
mushroom, caramelized & crispy onion, pepper sauce (1a,4,13) €42.00

Chargrilled 10oz ribeye, smoked cheddar potato fondant, confit portobello
mushroom, caramelized & crispy onion, pepper sauce (1a,4,13) €45.00

SIDES

Pan roast rosemary & balsamic baby potatoes (13) €5.50

Mediterranean vegetables, miso & date dressing (10) €6.50

Crispy onion, chipotle mayo, parmesan fries (4) €6.50

Hand cut fries €6.00

Glasson house salad (13) €6.00

Mashed potatoes (4) €5.50

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-Macedemia, 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

Customers: 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 Beef is of Irish origin.

A 12.5% service charge will be added to parties of 6 or more.