

The Olde Glen Bar Restaurant

Starters

Organic Smoked Salmon	€8.00
Soup of the Day	€4.50
Marinated Butterfly Prawns	€7.50
Chicken Liver Pate	€6.50
<i>served with pea chutney & toasted brioche</i>	
Salt & Peppered Squid	€7.00
<i>served with sweet chilli jam</i>	
Baked Goat's Cheese	€6.90
<i>marinated in herbs & served with sundried tomato focaccia</i>	
Smoked Duck Salad	€6.90
<i>with beetroot carpaccio, mesculin leaves & roast hazelnut vinaigrette</i>	

Main Course

Crab Linguine	€18.50
<i>with fresh red chillies, ginger, garlic & coriander</i>	
Silver Hill Half Roasted Ducking	€19.50
<i>served with lentils, orange & chilli jus</i>	
Aged Sirloin from McCanons, Raphoe – 100% Irish Beef	€21.25
<i>served with tobacco onions & pepper sauce</i>	
Herb Crusted Fillet of Cod	€18.50
<i>with a butter bean & chorizo ragout</i>	
Baked Supreme of Chicken (with skin on)	€17.25
<i>with sundried tomato, pancetta & parmesan cream</i>	
Wild Mushroom Risotto	€14.00
<i>served with feta, spinach, rosemary & toasted pine nuts</i>	
Grilled Fillets of Plaice	€20.00
<i>with sauté leeks, smoked bacon & fresh mint</i>	

All of the above served with a choice of side order

Example of **Specials Menu** which is updated every evening!

Starters

Cream of Celeriac Soup

Slow Braised Pork Belly with Spiced Red Cabbage

Pan-fried fillet of Mackerel with Horseradish Sauce

Mains

Pan seared Scallops with Rhubarb Puree and Crispy Pancetta

Cannon of Lamb with fried Cokannon Cake and served with Parsnip puree and roasted Beetroot

T-Bone Steak

Pan Fried Fillet of Hake with Tammagon Sauce

Grilled Seabass with chorizo & Butter Bean Sauce

John Dory with Crab