CHEF’S FRESH CUT HARVESTERS SANDWICHES, PANINI AND CIABATTA

**Ramblers Sandwich €6.45**
Wicklow Farm House Goats Cheese, Sun Dried Tomatoes, Rocket Leaves, Balsamic Reduction. Served on Multigrain or Corn Bread. **WH,MK,SP**

**Stone Cutters Sandwich €6.95**
Honey Baked Country Ham (House Made), Irish Smoked Cheddar Cheese, Mixed Leaves, Tomato and Red Onion Relish. Served on Multigrain or Corn Bread **WH,MK,SP**

**The 100%er €7.45**
Irish Roast Beef, House Blue Cheese Dressing, Tomato, Red Onion, Mixed Leaves. Served on Multigrain or Corn Bread. **WH,MK,EG,SP**

**Grilled Chicken Panini €9.20**
With Basil Pesto, Fresh Chilli, Mozzarella Cheese. **TN,MK,WH**

**Tuna & Irish Cheddar Cheese Ciabatta €8.95**
Baby Spinach Leaves, Jalapeño Relish **FH,MK,TN,SP,WH**

All the above Sandwiches, Paninis and Ciabatta will be served with a small Salad Garnish. Salad Dressing will have Mustard Seed and Coleslaw will have Eggs. **MD,EG**

**STONE BAKED PIZZA**

**The Classic (Margarita) – €12.95**
12 inch Semolina Flour Pizza, topped with a Plum Tomato Sauce with a Good Sprinkling of Mozzarella Cheese, cooked until Bubbling. **WH,MK,SP**

**The Carnivore – €14.95**
12 inch Semolina Flour Pizza Base topped with Chopped Bacon, Pepperoni, Chicken Breast with Red Onion on Tomato Sauce and Mozzarella Cheese. **WH,MK,SP**

**The Gourmet – €15.95**
12 inch Semolina Flour Pizza Base, topped with a Plum Tomato Sauce, Mozzarella Cheese, Sliced Mushrooms, Baby Spinach, Roasted Red Peppers, Black Olives, Sun dried Tomatoes and Buffalo Mozzarella Cheese **WH,SP,MX**

**St. Kevin's Red Ale and Wicklow Helles Lager Beer are brewed by Wicklow Brewery. The Beers are produced using world famous German purity laws with only four lovely natural ingredients. Barley, Hops, Yeast and Water.**

**Helles**
Half Pint…€ 3.10  Pint…€5.70

**Red Ale**
Half Pint…€ 3.00  Pint…€ 5.50

**Glendalough Poitín, Glendalough Whiskey and Glendalough Botanical Gin are distilled by The Glendalough Distillery.**

**Premium Irish Poitín….€ 5.20**
**40% Sherry Cask Finish Poitín …€ 5.60**
**60% Mountain Strength Poitín…€6.80**
**Double Barrel Irish Whiskey…€5.10**
**Single Malt 7 Year Old Irish Whiskey…€ 6.90**
**Single Malt 13 Year Old Irish Whiskey…€ 12.50**
**Glendalough Wild Seasonal Botanical Gin…€6.90**

**For outdoor dining we ask for payment when ordering**
MAIN EVENT

6oz Beef Burger - €12.90
Flame Grilled House Recipe Hereford Beef Burger, served with Crispy Bacon, Melted Wexford Red Cheddar Cheese and a Salad Garnish in a Waterford Blaa Bun. Served with French Fries.

Cajun Chicken Burger - €13.50
Flame Grilled Irish Chicken Breast dusted with a Mild Cajun Spice Seasoning, Salad Garnish, Special Burger Mayonnaise in a Waterford Blaa Bun. Served with French Fries.

Flame Grilled House Recipe Hereford Beef Burger, served with Crispy Bacon, Melted Wexford Red Cheddar Cheese and a Salad Garnish in a Waterford Blaa Bun. Served with French Fries.

Fish 'n' Chips - €15.90
Fresh Haddock Fillet dipped in a Local Craft Beer Batter and cooked until Golden Brown. Served with Marrowfat Mushy Peas and Home Made Tartar Sauce with Salad or French Fries.

Traditional Irish Stew - €13.50
Chunky Lamb cooked in a Rich Broth for 4 Hours with Carrots, Celery, Potatoes and Pearl Barley. Served with Soda Bread.

The House Steak Sandwich - €16.90
8oz dry aged Irish Hereford Sirloin Steak, sandwiched between Two Slices of Sun Dried Tomato Ciabatta, a Salad Garnish, Special Mayonnaise. Served with French Fries.

Chef's Pasta Carbonara - €15.90
Pan Fried Strips of Bacon and Garlic in a White Wine Cream Sauce and Fresh Chopped Parsley mixed through Tagliatelle Pasta. Topped with Parmesan Shavings and a Side of Garlic Bread.

Spinach and Ricotta Cannelloni - €14.90
Fresh Baby Spinach and Creamy Ricotta Cheese with a scratch or two of Fresh Nutmeg combined together and stuffed into Cannelloni Pasta Tubes. Covered in Tomato and Basil Sauce, topped off with Grated Mozzarella Cheese, Oven Baked until Bubbling perfection.

Brazed Lamb Shank - €16.90
Slow Braised Irish Lamb Shank for a total of six hours until Tender, you could eat it with a spoon. Served in a Rich Red Wine Demi Sauce on a Bed of Champ Potato and Side of Vegetables.

Organic Salmon Fillet - €18.50
Grilled Organic Salmon Fillet with a Summer Citrus Cream Sauce. Served with Mashed Potato and Vegetables.

SIDES

Creamy Mash - MK €3.45
Onions Rings - MK, WH, EG - €4.50
Steamed Vegetables - MK - €4.50
French or Cajun Fries - €3.95
Fresh Coleslaw - EG, MD - €3.50
Seasonal Salad - MD, EG - €4.95
Garlic Panini - WH, MK, SP - €4.95

Glendalough Craft Shop
Opposite the lobby entrance to the Hotel Collection of Irish design and crafts. 5% discount for our customers.

HOT DRINKS

Filter Coffee - €2.50/€3.00
Espresso - €2.90/€4.00
Americano - €2.90/€4.00
Cappuccino - €3.00/€3.40
Latte - €3.00
Mocha - €3.50

Syrup Shots Available - 50c extra
Caramel, Vanilla, Chocolate, Hazelnut

Traditional Tea - €2.50
Herbal Teas - €2.90
Hot Chocolate - €3.00

Baileys Hot Chocolate - €7.75

DESSERTS

Glendalough New York Baked Cheese Cake & Baileys Mousse - €6.90
Cream Cheese and Short Crust Pastry baked to grandeur then topped with Baileys Mousse and a Chocolate Ganache.

Chef's Banoffi Cream Pie - €6.90
A Modern Classic - Biscuit base with a little Hint of Ginger, Topped with Homemade Toffee and Sliced Bananas all finished with Fresh Cream.

Apple Pie from the Past - €6.50
Just like our Grandmothers used to make- Hand Rubbed Short Crust Pastry filled with Fresh Apple Pieces and Cooked Apple Compote. Served with Vanilla Ice Cream or Cream.

The Devil has Arrived - €6.90
Chocolate Sponge filled with an Orange Cream and coated with Rich Chocolate Sauce.

Casey's Brown Soda Bread Ice Cream - €6.50
Home Baked Brown Bread combined with Crispy Caramelised Brown Sugar mixed with Creamy Vanilla Ice Cream and a dash or two of Baileys Liqueur.

Our SliaBH H2O (pronounced ‘sleeve’, the Irish for Mountain) is the purest of water. It comes from our own private source on Brockagh Mountain directly facing the Glendalough Hotel. Having been naturally filtered through the rough sand and rocks of the mountain it enters our Filtering Tank and is then further purified before serving.

Available Still or slightly Carbonated. 500ml (€1.25) and 1L (€2.00)