

glasrestaurant.ie

2 Course €40 3 Course €49

Starters

Salt Baked Beets (VG)

Dressed Kale, Sunflower Cream, Kelp Cracker

Flamed Cos Lettuce (VG)

Wholegrain Falafel, Fermented Cauliflower, Preserved Grapes

Onion & Leek Terrine (VG)

Pickled Fennel, Pumpernickel Biscuit, Roast Coffee Mayo

Smoked Cheese Croquettes

Braised Chicory, Guinness Jelly, Mustard Caviar

Carrot Pastrami (VG)

Winter Potato Salad, Cucumber Yoghurt, Poppyseed Popcorn

Mains

Fried Cauliflower (VG)

Potato & Pearl Fritter, Pickled Elderberry, Masala Sauce

Miso Parsnip (VG)

Carrot Risotto, Preserved Brown Beech Mushroom, Jerusalem Artichoke Granola

Charred Squash

Braised Red Cabbage, Cheddar & Truffle Cake, Onion Crumble

Sauteed Kale Sprouts (VG)

Apricot Stuffing Croquette, Flamed Salsify, Cranberry Ketchup

King Oyster Mushroom

Blue Cheese & Buckwheat Kasha, Roasted Brussel Sprouts, Candied Walnut



Desserts

Honey Panna Cotta

Black Sesame Cream, Sea Buckthorn Gel, Yoghurt Marshmallow

Turnip Cake (VG)

Burnt Marzipan, Apple Cream, Parsnip Waffle Crisp

Poached Quince (VG)

Coffee Cremeux, Ginger Sable, Chestnut Caramel Bonbon

Cheese Board

Soft & Hard Cheese, Seed Crackers, Seasonal Chutney

Sides €6

Patatas Bravas, Broccoli Pesto (VG)

Creamed Fennel, Candied Lemon (VG)

Seasonal Leaves, Squash, Mixed Seed (VG)

Dillisk Polenta Fries, Saffron Aioli (VG)

Sauteed Chard, Smoked Almond (VG)

(VG) on the menu indicates that the dish is suitable for a vegan diet, however it is possible for some of the vegetarian dishes to be adapted and served as vegan. If you have a food intolerance or any food allergies, please let us know. A full allergen menu is available upon request.

Discretionary Service Charge of 12.5% for tables of 5 people or more will apply.

