



Starters

****Award Winning Smoked Duck Breast (GF)** 🍷🍴 €8.00

With a goats cheese bon bon rolled in a pistachio crumb, with carrot puree, courgette ribbon, blackberries, toasted pumpkin seeds, and raspberry sorbet
***This dish won the 2019 silver award at the Catex Culinary Exhibition in Dublin*

Seared Wexford Scallops (GF) 🍷🍴🍷 €9.50

On a bed of sauté kale and bacon, with a poached quail egg, and lime and vodka hollandaise

Gravlax of Galway Bay Salmon (GF) 🍷🍴🍷 €8.00

Home cured Galway Bay salmon with juniper berries, dill and mixed peppercorns, on beetroot carpaccio, with West coast crab claws in garlic butter

Grilled Buffalo Halloumi Stack (GF) (V) (Vegan*) 🍷🍴🍷 €7.50

Layered quinoa with flaked almonds, red onion and mango, avocado, rocket, and topped with grilled artisan halloumi from Macroom, Co. Cork, drizzled with an orange and pomegranate dressing, and balsamic reduction
**This dish can be made VEGAN if you replace the Halloumi with grilled tofu*

Ham Hock Croquettes (GF) 🍷🍴🍷 €7.50

Slow cooked ham hock with wholegrain mustard breaded in homemade gluten free breadcrumbs, served with garlic and pea puree, and an apple and fig chutney

Cream of Soup of the Day (GF) (V) 🍷🍴 €6.50

Made fresh daily with home baked Irish brown bread* or gluten free bread

Galway Bay Seafood Chowder (GF) 🍷🍴🍷🍴🍷 €7.50

Creamy selection of local clams, mussels, prawns and smoked fish with vegetables, topped with samphire, served with traditional Irish brown bread* or gluten free bread



The
**OLIVER
& MCGLYNN**



RESTAURANT

Oliver & McGlynn

Main Course

8oz Grass Fed Irish Hereford Sirloin Steak (GF)    €25.00

Cooked to your liking, with asparagus wrapped in Parma ham, grilled fennel, homemade gluten free onion rings, and creamy peppercorn sauce

Silver Hill Farm Duck Breast (GF)   €23.00

Cooked medium and served with a sweet potato and smoked duck falafel, on celeriac puree with sweet blackberry jus

Pan-seared Irish Pork Fillet (GF)    €19.00

Wrapped in smoked bacon, with grilled courgette, roast cherry tomatoes, chargrilled pearl onions, and red wine gravy

Slaney Valley Rump of Lamb (GF)    €23.00

Cooked medium with garlic and pea puree, slow cooked lamb belly with crispy skin, roast red pepper coulis, and lamb jus

Oven Roast Chicken Supreme (GF)    €19.00

Encased in streaky bacon, with mini sweet potato fondants, parmesan crisp, asparagus wrapped in Parma ham, and smoked paprika sauce

Grilled Fillet of Irish Atlantic Seabass (GF)   €21.00

With carrot spaghetti, poached rhubarb and a sweet chilli and lime sauce

Baked North Coast Salmon Fillet (GF)    €19.50

On a bed of spiced lentils, with grilled fennel and lemon cream sauce



The
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& MCGLYNN**

Menlo Park Hotel



Main Course

Irish Monkfish Tail wrapped in Parma Ham (GF)    €22.00
 With seared Wexford scallops in lime marinade, Galway Bay smoked salmon risotto, and basil cream sauce

Goats Cheese Polenta (GF) (V)   €17.00
 Grilled polenta topped with red onion marmalade, with crumbled Five Mile Town goats cheese, and sauté rocket leaves

Lentil Burger (GF) (Vegan)   €16.00
 Mildly spiced mixed lentil pattie, on a bed of stir-fried vegetables in pesto, topped with tomato relish and served with red pepper coulis

Sides

Side salad (GF) (V)   €3.00
 Spicy potato wedges (V)  €3.25
 Portion of house fries (GF) (V) €3.25
 Sweet potato fries (GF) (V) €3.75
 Sauté onions (GF) (V)  €3.00
 Golden fried onion rings (GF) (V)  €3.00
 Portion of Vegetables of the day (GF) (V)  €3.00

Allergen List

- | | |
|--|---|
|  Gluten wheat |  Celery |
|  Peanuts |  Lupin |
|  Soya |  Eggs |
|  Molluscs |  Lactose |
|  Nuts |  Sulphur dioxide |
|  Sesame |  Fish |
|  Crustaceans |  Mustard |



The
**OLIVER
 & MCGLYNN**

Bain sult as do bhéile agus fáiltímid roimh aon aiseolas uait.

We hope you enjoy your meal with us & we welcome your feedback

*David O'Neill & Grzeorz Kieda
 Head Chef & Sous Chef*

Starters

Homemade Soup of the Day (GF) (V)  

With freshly baked Irish brown bread* or gluten free bread

Smoked Salmon Tartare (GF) 

With red onion and chives in olive oil, on beetroot carpaccio and drizzled with horseradish sauce

Galway Bay Seafood Chowder (GF)     

Creamy selection of local clams, mussels, prawns and smoked fish with vegetables, topped with samphire, served with traditional Irish brown bread* or gluten free bread

Slow Roast Irish Pork Belly (*)  

Accompanied by a breaded black pudding croquette and homemade apple puree

Signature Salad (GF) (V) (Vegan*)  

With feta cheese*, strawberries, pecan nuts and a lemon & honey* dressing

Mains

Pan-Seared Irish Pork Fillet (GF)   

Wrapped in smoked bacon, with glazed baby apple, sauté kale and bacon, and a red wine gravy

Oven Roast Chicken Supreme (GF)   

On braised red cabbage, with grilled fennel, and scallion cream sauce

Baked Fillet of North Atlantic Sea- Trout (GF)    

With spiced red lentils, lemon butter sauce, and fig and apple chutney

Smoked Salmon & Courgette Linguini (*)     

Galway Bay smoked salmon, courgette and cherry tomatoes brought together in a creamy tomato sauce, folded in linguini pasta and topped with a langoustine

Goats Cheese Polenta (GF) (V)  

Grilled polenta topped with red onion marmalade, with crumbled Five Mile Town goats cheese, and sauté rocket leaves

Desserts

Cheesecake of the Day  

Homemade daily and served with fresh cream – ask your server for today's flavour

Apple Tart Tatin     

With rum and raisin ice-cream

Peanut Butter & Chocolate Tart    

On an Oreo biscuit base, with salted caramel ice-cream and salted caramel sauce

Eton Mess (GF)  

Crushed meringue with fresh strawberries, lime zest, coulis and cream

Chocolate & Almond Fudge Cake (GF)    

With Irish cream liquor ice-cream

Signature
€35 Set
Menu

RESTAURANT
Oliver & McGlynn

The
OLIVER
& MCGLYNN

Menlo Park Hotel



RESTAURANT

— Oliver & McGlynn —

Sometimes, there's a story behind a name...

In 1892 two transplanted Irishmen, Denis J. Oliver and Daniel C. McGlynn, acquired more than 1,500 acres along the San Francisquito Creek. The men erected gates at the entrance to their ranch bearing the name 'Menlo Park', in tribute to the village where they were born.

When the San Francisco & San Jose Railroad was expanding south, the company elected to put a depot where, at the time, the tracks ended. The closest recognisable feature to this was the gates of the Oliver & McGlynn ranch. From this the town of Menlo Park began to grow into the Californian city it is today.

Evening Dining Times:

Monday to Saturday 6PM - 9.30PM / Sunday 6Pm - 9PM

Bank Holiday Weekends

Sunday 6PM - 9.30PM & Monday 6PM - 9pm

The
OLIVER
&
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