

SMALL PLATES

Homemade Soup of the Day (AGF) Served with our Homemade Soda Breads	€5.00
Gleeson's Seafood Chowder (AGF) Salmon, Mussel Meat, Clam Meat, Cod, Smoked Fish in our Creamy Chowder & Homemade Soda Breads	€8.50
Chicken & Wild Mushroom Vol au Vent Tender Pieces of Chicken with Wild Mushrooms in a Creamy Sauce served in a Golden Pastry Case	€7.00
Gleeson's Bruschetta (V) Marinated Cherry Tomatoes, Fivemile-town Goats Cheese, Garlic Rubbed Toasted Sourdough & a Drizzle of Pesto	€7.50
Sean Kelly's Newport Black Pudding & Mill House Farm Organic Beetroot With Balsamic Glaze, Lemon Oil & Organic Leaves	€7.50
BBQ Buffalo Chicken Wings Fried Wings covered in BBQ sauce served with a Blue Cheese Dressing & Celery Sticks	€8.00
Rustic Baked Brie (V) Apple & Pear Chutney with Toasted Sourdough Bread	€8.50

PASTA

Penne Boscaiola (AGF) Chicken & Bacon in a Wild Mushroom Cream Sauce	€15.50
Penne Chorizo (AGF) Spicy Chorizo & Tomato & Basil Sauce	€15.50

GLEESONS

ROSCOMMON

CLASSIC COMFORTS

Chickpea, Lentil & Apricot Curry (GF,V) With Braised Rice & Poppadom	€12.50
Late Breakfast Our 'Full Irish' with Chunky Chips, Soda Breads & Tea or Coffee - have it anytime you like!	€13.00
Gleeson's Homemade Lasagne Served with Tossed Organic Salad & Chunky Chips	€13.50
Gleeson's Chicken Curry With Braised Rice & Poppadom	€13.50
Roscommon Lamb Stew (GF) Rosemary & Thyme Broth, Medley of Vegetables, Mashed Potatoes (Our Signature Dish)	€13.50
Chicken & Wild Mushroom Vol au Vent Tender Pieces of Chicken with Wild Mushrooms in a Creamy Sauce served in a Golden Pastry Case. Served with Organic Salad and Chunky Chips	€13.50
Gleeson's Stir Fry - Rice or Noodles Served with Stir Fry Vegetables with a Soy and Sweet Chilli Sauce	€14.00
Add Chicken	€16.00
Add Beef	€18.00
Gannon's Free Range Breaded Chicken Milanese With Garlic Butter, Chunky Chips & Organic Salad	€15.00
Traditional Fish & Chips Fresh Atlantic White Fish in a Homemade Craft Beer Batter, Organic Local Leaves, Chunky Chips, Homemade Tartar Sauce	€15.50
Homemade Beef Burger (AGF) Homemade Beef Burger with a Duo of Mayonnaise, Crispy Bacon & Melted Cheddar Cheese, Baby Gem Lettuce Served with Gleeson's Chunky Home Fries (Go Bunless with Gem Lettuce) (Please Allow 20 minutes to cook)	€15.50
Gleeson's Steak Sandwich 5oz Sirloin Steak on Toasted Ciabatta, Caramelised Onions, Melted Cheddar or Blue Cheese & Chunky Chips	€16.50
Chargrilled Ribeye Steak (AGF) Locally sourced Ribeye Steak Served with Sauteed Mushrooms & Onions, with Gleeson's Chunky Chips and your choice of Garlic & Herb Butter or Peppercorn Sauce.	€26.00
Silverhill Honey Roast Half Duck With Braised Red Cabbage, Balsamic & Orange Reduction	€26.00

SALADS

Gleeson's Super Salad (GF) Mixed Organic Leaves, Roasted Red Pepper, Onion, Marinated Cherry Tomatoes, Butternut Squash, Beetroot, Carrots, Pomegranate, Pineapple with Mixed Sunflower & Pumpkin Seeds tossed in our House Vinaigrette and Hummus	€12.50
Add Grilled Chicken	€15.00
Chicken Goujons Caesar Salad Homemade Lightly Spiced Chicken Goujons, Cos Lettuce, Parmesan Shavings, Sourdough Croutons & Creamy Caesar Dressing	€13.00
Warm Goat's Cheese Salad (GF) Fivemiletown Goats Cheese, Toasted Walnuts, Red Onion Marmalade, Cranberries, Organic Leaves, Salsa, Balsamic Glaze & a Drizzle of Pesto	€14.00

SANDWICHES

All Served with Chunky Chips, House Salad & Cuppa Soup	
BBQ Chicken Wrap Toasted Wholewheat Wrap, Bacon, Chicken, Cheddar Cheese, BBQ Sauce & Organic Leaves	€9.00
House Vegetarian Wrap Toasted Wholewheat Wrap, Lettuce, Hummus, Tomato, Onions, Peppers, Sweet Chilli Sauce, Lentils & Organic Leaves	€9.00
Cajun Chicken Ciabatta With Roasted Red Peppers and Melted Brie	€9.00
Pulled Pork Bap Pulled Pork, Stir Fry of Vegetables with Apple & Pear Chutney	€9.00

Please ask your server for
today's special

For Allergen information
please ask your server

We Cater For Private Parties & Functions

SWEET TREATS

Freshly Baked Homemade Scones White, Fruit, Sugar Free Fruit, Brown or Treacle	€2.50	Lemon Drizzle Cake	€2.50	Cheesecake of the Day With Whipped Cream	€6.00
Large Chocolate Chip Cookie	€2.50	Carrot Cake	€2.50	Traditional Baked Alaska With Sauce Anglaise & Cream	€6.00
Mini Bakewell	€2.50	Selection of Homemade Ice Cream Chocolate, Vanilla & Strawberry	€5.50	Chocolate & Walnut Brownie With Homemade Ice Cream & Chocolate Sauce	€6.00
Custard Tart	€2.50	Deep Dish Apple Pie With Cream	€5.50	Bread & Butter Pudding Served with Warm Custard	€6.00
Ginger Bread Man	€2.50	Warm Fruit Crumble With Custard	€5.50		
		Sticky Toffee Pudding With Warm Toffee Sauce	€6.00		

All our Desserts are Homemade & Prepared Daily by Luis our Portuguese Pastry Chef

Selection of coffee, teas, minerals and non-alcoholic drinks, please ask your server.

RED WINES

	Glass	Bottle
Monastrell, Casa Carmela Yecla, Spain	€6.50	€23.00
Croix des Vents Merlot, IGP Pays d'Oc Languedoc, France	€7.50	€25.00
Terra Mater, Paso Del Sol Cabernet Sauvignon Central Valley, Chile	€7.50	€28.00
Swallows' Tale Shiraz/Cabernet Sauvignon Western Cape, South Africa	€30.00	
Birchmore Shiraz/Cabernet Sauvignon South Eastern Australia	€35.00	
Organic Malbec, Domaine Bousquet Mendoza, Argentina	€36.00	
Valpolicella Superiore, Zenato Veneto, Italy	€38.00	
Rioja Crianza, Luis Cañas Rioja, Spain	€38.00	
Chateau la Mission Lalande a Pomerol Bordeaux, France	€55.00	

WHITE WINES

	Glass	Bottle
Monastrell, Casa Carmela Yecla, Spain	€6.50	€23.00
Terra Mater Paso Del Sol Chardonnay Central Valley, Chile	€7.50	€28.00
Terra Mater Paso Del Sol Sauvignon Blanc Central Valley, Chile	€7.50	€28.00
Pinot Grigio Garganega, San Giorgio Verona, Italy	€7.50	€27.00
Swallows' Tale Sauvignon Blanc /Chenin Western Cape, South Africa	€30.00	
Walnut Block Organic Collectable Sauvignon Blanc Marlborough, New Zealand	€37.00	

ROSÉ

	Glass	Bottle
Eco Organic Syrah Rosé Rapel Valley, Chile	€7.50	€27.00

GLEESON'S DRINKS MENU

GIN & MIXERS

Cork Dry	€4.75	Tonic Water	€2.75
Gordons	€5.25	Slim line Tonic	€2.75
Bombay Sapphire	€5.50	Soda Water	€2.75
Gordons Pink	€5.50	Ginger Ale	€2.75
Gunpowder	€5.50	White Lemonade	€2.75
Blackwater No.5	€5.50	Poacher's Class Tonic Water	€3.00
Blackwater Wexford Strawberry	€5.50	Poacher's Citrus Tonic Water	€3.00
Slingshot Irish Gin	€5.75		

PREMIUM GIN

Ha'penny Rhubard Gin	€7.00	Ha'penny Dry Gin	€7.00
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CHAMPAGNE & SPARKLING

	Bottle
Prosecco Frizzante, Villa Arfanta, DOC Treviso NV, Italy	€26.00
Raboso Rosato Frizzante 'Rabosello' IGT Veneto NV, Italy	€27.00
Champagne Gremillet	€69.00

VODKA

Smirnoff Vodka	€4.50
Dingle Vodka	€7.00
Grey Goose	€8.00

LIQUEUR COFFEE

Irish Coffee	€8.50
Calypso Coffee	€8.50
Bailey's Coffee	€8.50

DRAUGHT BEER

	Glass	Pint
Guinness	€3.50	€5.00
Coors Light	€3.60	€5.25
Heineken	€3.60	€5.25
Black Donkey	€3.60	€5.50

CRAFT BEER

Sheep Stealer	€6.50
TKO	€6.50
Underworld Savage	€6.50
Underworld Rua	€6.50
Underworld Allta	€6.50

From Black Donkey Local Craft Brewery in Roscommon

WHISKEY

Jameson	€4.95
Paddy	€4.95
Powers	€4.95
Bushmills	€4.95
Tullamore Dew	€5.50
Southern Comfort	€5.50
Black Bush	€5.25
Kilbeggan	€5.25

PREMIUM WHISKEY

Ha'penny Original Blend	€6.00
Pearse Original 5 year old	€6.50
Pearse Founders Choice 12 year old single malt	€9.00
Town Brand Bourbon	€7.50

IRISH SPECIALITY WHISKEY

Dingle Single Malt Small Batch	€11.00
Teeling's Single Malt	€10.00
Green Spot Pot Stilled	€8.50
Hyde No. 6 Presidents Reserve	€8.00
Yellow Spot Single Pot Stilled	€11.50

GLEESONS
&
ROSCOMMON

Tasting Flights - 3 Speciality Whiskeys €15.00