



### 30-Mile Menu

At Glas we believe passionately in bringing our community into our kitchen. We are proud to bring you this 30-mile menu where every ingredient is sourced in County Clare not more than 30 miles 'as the crow flies' from our hotel.

### Suppliers

Foraged ingredients from Thalli Foods, charauterie & pork from Lunasa farm Quin, whole lobster & crab from Michael O'Connell of Doolin, wild game from gourmet game, Seafood by Garrihy's of Doolin, organic vegetables from Moy Hill & Nolan's Farm, eggs from Moy Hill, oysters from Flaggy Shore Oyster, potatoes by Annie & Ronan Nolan, chocolate from Hazel Mountain, cheese from Aillwee, St. Tola & Cratloe Hill, herbs and salads from our polytunnel, dairy from Carron, desserts and breads made in house from local ingredients.



# 30-Mile Tasting Menu

## Snacks

Lunasa Charcuterie | Cheese Croustad | Flaggy Shore Oyster

1,3,7,12

## Mackerel

Cabbage Salsa, Carrot Sauce

4,12

## St Tola's Goats Curd

Beetroot & Mizuna

7,12

## Sourdough Loaf

Cultured Butter

1,7

## Native Lobster

Lovage & Fennel

2,7,9,12

## Halibut

Leek, Chanterelles & Whey Sauce

4,7

## Venison

Celeriac, Cavolo Nero & Sloe Berry

Annie and Ronan's Potatoes

7,9,10,12

## Raw Milk Ice Cream

Honey, Oat & Apple

1,7

€65pp

### Allergens information: Product(s) contains:

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard  
11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs



Please note that foods that contain the above allergens are prepared and cooked in our Kitchen. Please make your server aware of any allergens before ordering. Thank You.