



Glas

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.



Glas

30-Mile Tasting Menu

Charcuterie | Cheese | Oyster | Pork

Mackerel | Cabbage | Carrot

Scallop | Fennel | Chard

Sourdough | Cultured butter

Turbot | Broccoli | Whey

Beef | Onion | Kale

Raw Milk | Apple | Oat

Mille-Feuille | Coffee | Creme

€65pp

