

GLEESONS



RESTAURANT & ROOMS

Lunch Menu

Husband and wife team, Eamonn and Mary Gleeson have always had an entrepreneurial mind and vision. After giving up the day jobs as teachers to run a B&B and coffee shop in Roscommon town, they established Gleeson's Café & Townhouse in July 1991.

Over the last 31 years, Eamonn and Mary Gleeson have lovingly restored and made huge changes to their nineteenth century home, now a renowned family business.

They set about establishing the first stand-alone coffee shop in the town and on the 23rd of July 1991 Gleeson's opened its doors. With just five guest bedrooms and a coffee shop, Eamonn and Mary moved in with their three young children, Eamonn, Fergal and Cait.

The 1997 marked a major new phase, with the restaurant and a further 14 rooms being added on. By 1998 Gleeson's Townhouse had 19 bedrooms, a restaurant and a function room. The next generation is now taking the reins. Cáit who has worked in the business from an early age has taken over as general manager.

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To Start

HOMEMADE SOUP OF THE DAY (AGF) €5

Homemade Soda Breads

GLEESON'S SEAFOOD CHOWDER €8.50

*Salmon, Mussel Meat, Clam Meat, Cod,
Smoked Fish in our Creamy Chowder &
Homemade Soda Breads*

GLEESON'S BRUSCHETTA (V) €7.50

*Marinated Cherry Tomatoes, Fivemiletown
Goats Cheese, Garlic Rubbed Toasted
Sourdough & a Drizzle of Pesto*

CHICKEN & WILD MUSHROOM

VOL AU VENT €7

*Tender Pieces of Chicken with Wild
Mushrooms in a Creamy Sauce served in a
Golden Pastry Case*

**SEAN KELLY'S NEWPORT BLACK
PUDDING & MILL HOUSE FARM ORGANIC
BEETROOT €7.50**

*With Balsamic Glaze, Lemon Oil &
Organic Leaves*

RUSTIC BAKED BRIE €8.50

*Apple & Pear Chutney with Toasted
Sourdough Bread*

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Sandwiches

*Including Cuppa Homemade Soup &
Hand Cut Chunky Chips*

€9.50

BBQ CHICKEN WRAP

*Toasted Wholewheat Wrap, Bacon, Chicken,
Cheddar Cheese & BBQ Sauce & Organic
Leaves*

HOUSE VEGETARIAN WRAP

*Toasted Wholewheat Wrap, Lettuce,
Hummus, Tomato, Onions, Peppers, Sweet
Chilli Sauce, Lentils & Organic Leaves*

CAJUN CHICKEN CIABATTA

With Roasted Red Peppers and Melted Brie

GLEESON'S PLOUGHMAN

*On Gleeson's Homemade Rustic Bread with
Home Baked Ham, Smoked Cheddar, Millhouse
Organic Leaves, Apple & Pear Chutney.*

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Salads

GLEESON'S SUPER SALAD(GF)

€12.50

Add Grilled Chicken €15.00

Mixed Organic Leaves, Roasted Red Pepper, Onion, Marinated Cherry Tomatoes, Butternut Squash, Beetroot, Pineapple Hummus with Mixed Sunflower, Pomegranate, Pumpkin Seeds tossed in our House Vinaigrette

CHICKEN GOUJON CAESAR SALAD

€13.00

Homemade Lightly Spiced Chicken Goujons, Cos Lettuce, Parmesan Shavings, Sourdough Croutons & Creamy Caesar Dressing

WARM GOAT'S CHEESE SALAD(GF)

€14.00

Fivemiletown Goats Cheese, Toasted Walnuts, Red Onion Marmalade, Cranberries, Organic Leaves, Salsa, Balsamic Glaze & a Drizzle of Pesto

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Classic Comforts

GLEESON'S HOMEMADE LASAGNE €13.50

Served with Tossed Organic Salad & Chunky Chips

**CHICKPEA, LENTIL & APRICOT CURRY
(GF) €12.50**

With Braised Rice & Poppadom

GLEESON'S CHICKEN CURRY €13.50

With Braised Rice & Poppadom

LATE BREAKFAST €12.50

*Our 'Full Irish' with Chunky Chips,
Soda Breads*

- Have it anytime you like!

ROSCOMMON LAMB STEW (GF) €13.50

*Rosemary & Thyme Broth, Medley of
Vegetables, Mashed Potatoes
(Our Signature Dish)*

CHICKEN & WILD MUSHROOM

VOL-AU-VENTS €13.50

*Tender Pieces of Chicken with Wild
Mushrooms in a Creamy Sauce served in a
Golden Pastry Case. Served with Organic
Salad and Chunky Chips*

TRADITIONAL FISH & CHIPS €16.50

*Fresh Atlantic White Fish in a Homemade
Craft Beer Batter, Organic Local Leaves,
Chunky Chips, Homemade Tartar Sauce*

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HOMEMADE BEEF BURGER €16

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)

GLEESONS STEAK SANDWICH €17.50

5oz Sirloin Steak on Toasted Ciabatta, Caramelised Onions, Melted Cheddar or Blue Cheese & Chunky Chips

CHARGRILLED RIBEYE STEAK (AGF)€26

Locally sourced Ribeye Steak Served with Sauteed Mushrooms & Onions, with Gleeson's Chunky Chips and your choice of Garlic & Herb Butter or Peppercorn Sauce.

Pasta

PENNE BOSCAIOLA (AGF)€15.50

Chicken & Bacon in a Wild Mushroom Cream Sauce

PENNE CHORIZO (AGF)€15.50

Spicy Chorizo & Tomato & Basil Sauce

Please ask your server for today's special & For Allergen information

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Sweet Treats - €2.50

Freshly Baked Homemade Scones

*White, Fruit, Sugar Free Fruit, Brown or
Treacle*

Large Chocolate Chip Cookie

Mini Bakewell

Custard Tart

Ginger Bread Man

Lemon Drizzle Cake

Carrot Cake

Desserts - €6.50

Deep Dish Apple Pie *with Cream*

Warm Fruit Crumble *with Custard*

Cheesecake of the Day

With Whipped Cream

Traditional Baked Alaska

With Sauce Anglaise & Cream

Chocolate & Walnut Brownie

*With Homemade Ice Cream & Chocolate
Sauce*

Selection of Homemade Ice Cream

Chocolate, Vanilla & Strawberry

Sticky Toffee Pudding

With Warm Toffee Sauce

Bread & Butter Pudding

With Custard & Ice Cream

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

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Coffee

Pour Over Coffee - €2.75

Latte €3.00

*Espresso and steamed milk topped with
creamy foamed milk*

Cappuccino €3.00

*Espresso with equal amounts of steamed
and foamed milk*

Caffé Americano €3.00

Espresso topped with hot water

Flat White €3.00

Ristretto and steamed velvety flat milk

Caffé Mocha €3.25

*Espresso, rich dark or white chocolate
sauce and steamed milk*

Espresso €2.50

Single Shot of espresso

Double Espresso €2.75

Double Shot of espresso

Any Shot of Syrup €0.65

Vanilla/Caramel/Hazelnut

Milk - Oat Milk/Soya Milk/Almond

Milk/Coconut Milk