

THE
PULLMAN
RESTAURANT



The Pullman Restaurant at Glenlo Abbey Hotel & Estate offers a truly unique dining experience with two carriages, including Leona from 1927, part of the original Orient Express. Leona travelled the Orient Express route, covering destinations like Istanbul, Monte Carlo-Nice, and St. Petersburg. It was also part of the Brighton Belle, a route frequented by famous personalities like Charlie Chaplin.

In 1965, Leona played a significant role in Winston Churchill's funeral cortege, transporting his remains to St. Martins Church. Later, it featured in the 1974 film adaptation of Agatha Christie's 'Murder on the Orient Express.' After serving as a restaurant in Essex, Leona, along with the 1954 carriage Linda, became part of the Pullman Restaurant, opening in May 1998.

Located just 300 meters from the old Galway-Clifden railway line, the Pullman Restaurant offers stunning views of Lough Corrib and the Estate. The dining experience is unique, with personalized service, a carefully curated wine list, and locally sourced food prepared by a dedicated kitchen team.

All aboard for the ultimate dining experience!

Executive Head Chef

Ultan Cooke

Pullman Head Chef

Brian Collins

Pullman Restaurant Manager

Hugo Rosa



Starters

Potato & Leek Soup

Lough Neagh Smoked Eel, Potato Doughnut, Leek Fondue
(1a,3,4,7,12)

Tartiflette

Confit Onion, Caramelised onion Puree, Pancetta, Reblochon Cheese & Potato Espuma,
Herb Emulsion, Onion Powder
(7,12)

Scallops

Tahini & Cauliflower Puree, Golden Raisin Relish, Roe Cream
(4,7,11,12)

Andarl Farm Pork Belly

Free Range Pork Belly, Apple Crème Fraiche, Buckwheat & Chorizo Crumb, Onion, Fresh
Apples
(1a,7,12)

Asparagus

Slow Roasted Beets, Spiced Seed Granola, Petit Salad, Wild Rosehip Syrup
(8a,12) (Vegan)

Galway Bay Mackerel

Marinated & Torched Mackerel Fillet, Fennel Fondue, Red Pepper Escabeche
(4,12)



Main Course

Beef Fillet

Potato Dauphinoise, King Oyster Mushroom, Carrot, Lovage Puree, Bearnaise Sauce
(3,7,12)

Wild Irish Turbot

Pea, Lobster Croquette, Potato Galette, Lobster sauce
(1a,2,4,7,12)

Irish Lamb Rump

Lamb Rump & Liver, Textures of Carrot, Blood Orange Jus
(9,12)

Monkfish

Braised Red Chicory, Salsify, Anise Red Wine Sauce
(4,7,9,12)

Silver Hill Duck

Beetroot, Rhubarb, Savoury Granola, Liquorice jus
(7,8c,8g,9,12)

Organic Tempeh

Edamame, Maitake. Kohlrabi, Black Garlic Miso Jus
(6,9,12)

Three Course € 85.00



Blas na Gaillimhe – A taste of Galway

Blas na Gaillimhe – A taste of Galway, is a celebration of the food which is locally sourced and locally produced here in Galway. For the month of May we have highlighted some of these locally sourced dishes on the Pullman menu and our Restaurant Team will be delighted to give you further information on Blas na Gaillimhe.

Our Suppliers

All our products can be traced 100% from farm to fork. The majority of herbs and wild foods used in our dishes are grown here in the gardens of Glenlo Abbey Hotel or foraged in the local area.

A few more local suppliers we are proud to be associated with:

Game

Gourmet Game, Co. Clare

**Game dishes may contain lead shot.

Beef

Ireland

Fish

Moycullen Seafoods, Galway

Pork

Andarl Farm, Co. Mayo

Oysters

Dooncastle, Connemara

Specialist Foods

La Rouse Fine Foods

Dairy

Glenilen Farm, Co. Cork

Fruit & Vegetables

Burke's Farm, Galway,

Curley's Quality Foods

Bia Oisin, Claregalway

Salads Micro Herbs

Burke's Farm, Galway

Uncle Matt's Farm

Wild Foods

Brian Gannon Forager

Allergen Codes for Your Information

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs