
GALLERY BAR MENU



To Start

CAPRESE SALAD | €14

Mozzarella, Vine Tomatoes Basil & Balsamic Glaze | 7, 12

SOUP OF THE DAY | €9

Served with Wheaten Bread | 1 7 9

LOUGH ESKE SEAFOOD & DILLISK CHOWDER | €14

Stoneground Wheaten Bread | 1 2 4 7 9 12 14

CORONATON CHICKEN SALAD | €14

Spiced Chicken, Mango Chutney, Curried Aioli, Almond, Organic Leaves, Charred Corn & Seedless Black Grapes | 3, 7, 8A, 10

KILLYBEGS SMOKED TROUT SALAD | €17

Buttermilk Ranch Dressing, Crisp Fennel Brown Bread Crumble | 1 3 4 7

MULROY BAY MUSSELS €18

SHARING BOWL | €26

Silke Whiskey Cream & Grilled Sourdough | 1 3 7 12

Sandwiches

OPEN PULLED HAM SAMBO ON GRILLED SOURDOUGH | €18

Wholegrain Mustard Mayo, Pulled Ham Hock, Mature Cheddar. Apple & Parsnip remoulade, Served with Skinny Fries | 1 3 7 10

THE GALLERY BAR CLUB SANDWICH | €18

A Triple decker of Egg Mayo Smoked Chicken Crisp Lettuce, Grilled Bacon & Vine Tomato House Dressing served with Fries & Salad | 1 3 10

CHARGRILLED 100% IRISH BEEF BURGER | €21

Grilled Streaky Bacon, Mature Dubliner Cheddar, Tomato relish & Siracha Mayo in a Toasted brioche Bun, Parmesan & Pesto Hand Cut Chips | 1 3 5 7 10, 8

TERIYAKI CHICKEN BURGER | €21

Peanut Mayo, Asian Slaw, Pickled Ginger, Charcoal Bun Served with Skinny Fries Wasabi Mayo | 1 3 5 8 10

ALLERGENS

Gluten 1 Crustaceans 2 Eggs 3 Fish 4 Peanut 5 Soy 6 Milk 7 Nuts 8 Celery 9 Mustard 10 Sesame 11 Sulphur Dioxide 12 Lupin 13 Mollusk

8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts

Main Dishes

HONEY & MUSTARD GLAZED PORK BELLY | €28

Rainbow Carrots, Black Pudding Bon Bons, Apple relish, rosemary Mash, Red Wine Jus | 1 3 7

PAN-SEARED SALMON | €26

Potato Gnocchi, Peas & Bacon Lardons, Fish Velouté & Crispy Skin | 1 4 7 9 12

FISH & CHIPS | €22

Crispy battered West Coast Fillet of Cod Pea Puree Homemade Tartar Sauce, Hand cut Chips | 1 3 4 10 12

227G HEREFORD SIRLOIN | €36

Our Sirloin Steaks are Cuts of grass-fed Irish Hereford Beef that has been aged for a minimum of 28 days served with Hand Cut Parmesan & Pest Fries Rocket Salad & Peppercorn Sauce | 7, 10 12, 8I

BUTTER CHICKEN ROAST VEGETABLE AND CHICKPEA CURRY | €26

Served with Biryani Cous Cous, Pickled Green Beans & Flat Bread | 1 7 8 D

Pizzas (available from 5pm)

1902 LA CHERI | €18

Crushed Tomato, Fresh Basil Local Honey Scamorza Cheese, Crumbled Nduja Spiced Italian Sausage & Freshly Grated Grand Padano Parmesan | 1 7

1912 THE TITANIC | €21

Crushed Tomato, Freshly Grated Grand Padano Parmesan Fresh Mozzarella Pepperoni, Wild Oregano, Crushed Chilis & Caciocavallo Cheese | 1 7

1915 CROIX DE GUERRE PIZZA | €18

Roquefort Cheese, Extra Virgin Olive Oil, Ground Toulouse Sausage Sun-Dried Tomatoes, Dressed Mixed Leaves & Freshly Grated Grand Padano Parmesan | 1 7

Side Dishes €6

HAND CUT CHIPS, PESTO & PARMESAN | 7, 8I, 12

SKINNY FRIES TRUFFLE AIOLI & PARMESAN | 3, 7, 12

BEER BATTERED ONION RINGS | 1 3 12

BAKED GARLIC & MOZZARELLA BREAD | 1 7

BUTTERED SUMMER GREENS | 7