



Gallery Bar Menu

Served from

12 pm to 10 pm

All our beef and chicken are sourced from
Ireland and Northern Ireland

Gluten Free Statement

A variety of dishes can be prepared with
gluten free ingredients.
However, please note that our kitchen is not
entirely gluten free

Light Bites

Soup of the Day ①⑦ €9

Lough Eske Seafood & Dillisk Chowder €12
Stoneground Wheaten Bread ①②④⑦⑨⑫⑭

Ham Hock Terrine €13
Apple Butter, Pickled Schallot & Caper Salad
Toasted Sour Dough ①⑨⑩

Crayfish Cocktail €13
Pink Grapefruit & Gem Salad, Marie Rose Sauce
Stoneground Wheaten Bread ①②③⑦⑩

Smoked Gubbeen Chorizo Salad €14
Romaine, Toasted Sourdough, Parmesan
Roast Garlic Dressing ①③⑦⑩⑫

Tomato & Mozzarella Salad €13
Basil, Watercress, Balsamic Dressing
①⑦⑩

Sharing Platter €16
Crispy beer Battered Onion Rings, Spicy
Chicken Wings, Garlic Bread with Melted Gruyere
①③⑦⑩⑫

Sandwiches

Smokey Club €18
Smoked Chicken, Smoked Bacon, Tomato,
Egg & Basil Mayo, Romaine Lettuce
Ciabatta Bread, Skinny Fries ①③⑧⑩

Atlantic Smoked Salmon €14
Red Onion, Capers, Lemon & Stoneground
Wheaten Bread ①⑨⑩

Fresh Cut Sandwich €13
Chicken, Ham, Tomato, Cheese, Salad
French Fries ①③⑦⑧⑪⑫

Big Plates

Pan fried Hake €24

Whipped Potato, Tenderstem Broccoli
Chive Bonne Femmé 2 4 7 12 14

Fish & Chips €19

Crispy Battered West Coast Fillet of Cod,
Pea Puree, Homemade Tartar Sauce,
Chips 1 3 4 10

Walsh's Grilled Beef Burger €18

Cured Irish Bacon, Aged Cheddar, Horseradish &
Black Pepper Mayo, Homemade Toasted
Brioche Bun, Chips 1 3 7 10

Shortrib of Angus Beef €22

Roast Carrot & Spring Onion Mash 7 9 12

240g Hereford Sirloin Steak €30

Our Sirloin Steaks are cuts of grass-fed Irish Hereford
Beef that has been aged for a minimum of 28 days
Served with Chips, Watercress Salad,
Onion Rings & Peppercorn Sauce 1 7 10 12

Tonkatsu Tofu Curry €18

Pilaf Rice, Bok Choi 1 6 8 9 11

Tonkatsu Chicken Curry €22

Pilaf Rice, Bok Choi 1 3 6 7 8 9 11

Side Dishes - All €5

Chips
Mash Potato 7
Seasonal Vegetables
Cos Leaf Salad 10
Onion Rings 1
Skinny Fries

Sweet Treats

A Selection of Homemade Desserts
by our Pastry Team

Sticky Toffee Pudding €9
Warm Sticky Toffee Pudding, Butter Scotch Sauce,
Vanilla Bean Ice Cream ③⑦

Vanilla Crème Brulee €9
Strawberries, Oat Biscuits ③⑦⑧

Chocolate Cremeux €9
Cookie Crumble, Caramel Ice Cream ①③⑥⑦

Selection of Irish Cheeses €14
Homemade Lavosh & Onion Marmalade ①③⑦⑩

Gluten① Crustaceans② Eggs③ Fish④ Peanut⑤
Soy⑥ Milk⑦ Nuts⑧ Celery⑨ Mustard⑩ Sesame⑪
Sulphur Dioxide⑫ Lupin⑬ Molluscs⑭

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Hot Drinks

Americano	€3.50
Pot of Coffee	€6.00
Espresso	€3.50
Double Espresso	€4.70
Latte Macchiato	€4.50
Cafè Latte	€4.50
Cappuccino	€4.50

Tea €3.50

Selection of Ronnefeldt Tea's

Black Tea

Assam, Darjeeling

Flavoured Black Tea

Earl Grey, Lemon Sky

Green Tea

Japan Classic

Flavoured Green Tea

Green Angel

Herbal Tea

Camomile Tea, Peppermint, Winterdream,
Caramel Peach, Sweet Berries,

Hot Chocolate

Hot Chocolate €4.50
Served with Mini Marshmallows

Baileys Hot Chocolate €8.50
Hot Chocolate, Baileys

Specialty Coffee

€9.50

Irish Coffee

(Jameson, Coffee, Cream)

Calypso Coffee

(Tia Maria, Coffee, Cream)

Jamaican Coffee

(Rum, Coffee, Cream)

French Coffee

(Brandy, Coffee, Cream)

Italian Coffee

(Amaretto, Coffee, Cream)