

# gallery bar

## Starters & Sandwiches

**Soup of the Day** €9  
Served with Wheaten Bread ① ⑦ ⑨

**Lough Eske Seafood & Dillisk Chowder** €12  
Stoneground Wheaten Bread  
① ② ④ ⑦ ⑨ ⑫ ⑭

**Baked Flat Cap Mushrooms** €14  
Garlic Butter, Parsely & Siracha Mayo  
① ⑦

**Classic King Prawn Cocktail** €15  
Iceberg Salad, Marie Rose Sauce, Stoneground Wheaten Bread  
① ② ③ ⑦ ⑩

**Atlantic Smoked Salmon** €16  
Pickled Red Onion, Capers, Lemon Gel & Guinness Bread  
① ③ ④ ⑩

**Crispy Fried Chicken Ciabatta** €16  
Roast Pepper Reslish, Shredded Lettuce, Garlic Mayo  
① ③ ⑦ ⑩

**The Ruben** €16  
House Corned Beef, Mature Dubliner Cheddar Cheese, Ranch Dressing, Soft Rye Roll  
① ③ ⑦ ⑩

**Open Smoked Ham on Grilled Sourdough** €16  
Mature Cheddar Cheese Sauce, Dressed Rocket Leaves, Cucumber Salsa & Red Pepper Salsa  
① ⑦

## Sharing Platters €26

**Fisherman's Catch**  
Prawn Cocktail, Smoked Irish Salmon, Stone Wheaten Bread, Cod Fingers, Squid Rings & Chunky Tartar Sauce  
① ② ③ ④ ⑦

**Cheese Please**  
Marinated Feta, Brie Crostini, Cashel Blue, Hegarty's Cheddar, Onion Confit & Stone Wheaten Bread  
① ③ ⑦ ⑧

## Garden Castle Salads

**Falafel** €17  
Avocado, Vegan Feta, Salt Roasted Beetroot, Pearl Cous Cous, Rocket Leaves, Sun-Dried Tomato, House Dressing  
① ⑦ ⑩

**Roast Butternut Squash** €17  
Tenderstem Broccoli, Crispy Chickpeas, Rocket Leaves, Mixed Seeds, Ranch Dressing  
③ ⑦ ⑩ ⑪

**Chopped Kale and Rocket** €19.50  
Grated Carrot, Blueberries, Pomegranate, Toasted Mixed Seeds, citrus Yogurt Dressing  
① ③ ⑦ ⑩ ⑪

Add grilled Glin Valley Chicken or smoked ham to your salad for an additional €5

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## Main Dishes

### Pan Seared Seabass €26

Soba Noodles, ginger, Chilli & Lime Broth  
④ ⑥ ⑪

### Fish & Chips €21

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

### Walsh's Char-Grilled Beef Burger €19.50

Grilled Streaky Bacon, Aged Cheddar, Tomato Relish  
& Siracha Mayo in a Toasted Brioche Bun, Parmesan  
Pesto & Hand Cut Chips  
① ③ ⑤ ⑦ ⑧ ⑩

### 227g Hereford Rib-Eye Steak €35

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

### Authentic Indian Madras Curry €26

#### Choice of Prawn, Chicken or Butternut Squash and Chickpea

All Served With Basmati Rice, Crispy Onions with  
Coconut and Curry Dahl  
⑩

### Vegan Burger €19.50

Charcoal Bun, Beetroot Hummus, Pickled Red Onion,  
Vegan Truffle Mayo & Parmesan Fries  
⑩

## Side Dishes €6

Chips ⑫ Mash Potato ⑦ ⑫  
Seasonal Vegetables ⑦ Cos Leaf Salad ⑩  
Onion Rings ① Skinny Fries ⑫

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 Molluscs ⑭

A variety of dishes can be prepared with  
gluten free ingredients.