

GALLERY MENU

Light Bites

Soup of the Day ① ⑦	€8
Lough Eske Seafood & Dillisk Chowder ① ② ④ ⑦ ⑨ ⑭	€12
Ham Hock Terrine Apple Butter – Toasted Sourdough - Pickled Shallot & Caper Salad ① ⑨ ⑩ ⑫	€12
Spicy Chicken Wings Blue Cheese & Celery ① ③ ⑥ ⑦ ⑨ ⑩ ⑫	€12
Hot Smoked Salmon on Potato Boxy Crème Fracihé - Watercress & Pickled Shallot Salad ① ② ③ ④ ⑥ ⑦ ⑨ ⑩	€12
Smoked Gubbeen Chorizo Salad Romaine – Toasted Sourdough – Parmesan – Roast Garlic Dressing ① ③ ⑦ ⑩ ⑫	€13
Tomato & Mozzarella Salad Basil – Watercress – Sourdough – Olive Oil ① ⑦ ⑧ ⑩ ⑫	€13



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Big Plates

Walsh's Grilled Beef Burger

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

€18

Fish & Chips

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

€18

Shortrib of Angus Beef

Roast Carrot & Spring Onion Mash 7 9 12

€22

Cumberland Sausage

Mash potato – onion marmalade – chimmichurri - gravy
1 3 6 7 9 10 12

€20

Pan fried Hake

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

€24

Tonkatsu Curry

Pilaf Rice – Bok Choi

Chicken €20 1 3 6 7 8 9 11 Tofu €18 1 6 8 9 11



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Gallery Steaks

The Gallery uses cuts of grass-fed Irish Hereford and Angus Beef that has been aged for a minimum of 28 days

240g Hereford Sirloin Steak €30

454g Angus T Bone Steak €36

240g Angus Rib Eye Steak €30

All Steaks served with Chips – Watercress Salad – Onion Rings & Peppercorn Sauce

① ⑦ ⑩ ⑫

Sides Dishes

Chips €5

Cos Leaf Salad €5 ⑩

Mash Potato €5 ⑦

Onion Rings €5 ①

Seasonal Vegetables €5

Skinny Fries €5



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Sweet Treats

A Selection of Homemade Desserts by our Pastry Team

Rhubarb & Raspberry Trifle & Frosted Almonds €9

① ③ ⑦ ⑧

Sticky Toffee Pudding €9

Warm Sticky Toffee Pudding – Butter Scotch Sauce – Vanilla Bean Ice Cream ③ ⑦

Vanilla Crème Brulee €9

Strawberries – Oat Biscuits ③ ⑦ ⑧

Chocolate Cremeux €9

Cookie Crumble – Caramel Ice Cream

③ ⑥ ⑦

Selection of Irish Cheeses €14

Homemade Lavosh & Onion Marmalade ① ⑤ ⑦ ⑫



GALLERY MENU

Allergens

Gluten¹

Milk⁷

Sulphur Dioxide¹²

Crustaceans²

Nuts⁸

Lupin¹³

Eggs³

Celery⁹

Molluscs¹⁴

Fish⁴

Mustard¹⁰

Peanut⁵

Sesame¹¹

Soy⁶

Suppliers

Eddie Walsh & Son's Butchers

Donegal Craft Bakery

Doherty Roe Fruit & Vegetables

Glenborin Eggs

Donegal Rapeseed Oil Company

Albatross Seafood

Aurivo (Donegal Creameries)

Pallas Foods

La Rousse Foods

Lynas Foods

