

GALLERY MENU

Nibbles

- Vegetable Crisps – Herb Mayo ③ ⑩ €5
- Chilli & Fennel Marinated Olives €7
- Pork Scratchings – Burnt Apple €7

Light Bites

- Soup of the Day • €8
- Lough Eske Seafood & Dillisk Chowder ② ④ ⑦ ⑨ ⑫ ⑭ €9
- Mac & Cheese Fritters – Smoked Pepper Mayo ① ③ ⑦ ⑩ €9
- Crispy Chicken Poppers – Sriracha ① ③ ⑦ ⑩ €10
- Fish Cake – Citrus & Fennel Salad – Pink Pepper Aioli ① ③ ④ ⑦ ⑩ €10

To Share

Serves 2 – 3 People

The Gallery Platter

- Mac & Cheese Fritters – Crispy Chicken Poppers – Fish Cakes
Pickled Onion Rings ① ③ ④ ⑦ ⑩ €18

Charcuterie Platter

- Selection of Cured Irish Meats & Cheese – Home Made Pickles
Warm Sour Dough & Rye Lavosh ① ⑦ €20

Vegetable Platter

- Selection of Irish Cheeses – Marinated Vegetables – Olives
Warm Sour Dough & Rye Lavosh ① ⑦ €18

Truffle Fries

- Crispy Skinny Fries – Truffle Seasoning – Truffle Aioli ③ ⑩ €9



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Salad & Sandwiches

Smoked Gubbeen Chorizo Salad

Romaine – Toasted Sour Dough – Parmesan – Roast Garlic Dressing ①③⑦⑩ €13

Roast Cauliflower Salad

Shaved Fennel – Shallot – Chick Pea & Rocket – Lemon Dressing ⑩ €13

Lough Eske Steak Sandwich

Grilled Irish Hereford Steak – Toasted Sour Dough – Caramelised Onions – Rocket - Black Pepper Mayo
Mushroom Ketchup ①⑩ €18

Smokey Club

Smoked chicken – Smoked Gubbeen Dry Cured Bacon – Tomato – Egg & Basil Mayo – Romaine Lettuce
Ciabatta Bread ①③⑩ €16

Roast Chicken on Rye

Roast Irish Chicken – Romaine Lettuce – Cucumber – Dill Cream Cheese ① €16

Sea Food Roll

White Crab Meat & Crayfish – Warm Milk Bun – Rocket – Chive & Lemon Mayo – Crispy Shallots ①②③⑦⑩⑭ €18

Vegetarian Wrap

Irish Buffalo Mozzarella – Roast Red Pepper – Tomato – Basil & Rocket ①⑦⑩ €14

All Gallery Sandwiches Served with a Side of Skinny Fries.



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Big Plates

Walshe's Grilled Beef Burger

Cured Irish Bacon – Aged Cheddar – Horseradish & Black Pepper Mayo – Homemade Toasted Brioche Bun
Hand Cut Chips

€18 1 3 7 10

Fish & Chips

Crispy Battered West Coast Fillet of Cod – Crushed Peas – Homemade Tartar Sauce – Hand Cut Chips

€18 1 4 10

Lough Eske Beef Stew

Slow Cooked Irish Beef in Donegal Ale – Creamy Champ Potato

€18 7 9 12

Glazed Irish Bacon

Sweet Glazed Irish Bacon Chop – Creamed Cabbage – Glenborin Fried Egg – Mustard Grain Velouté – Hand
Cut Chips

€18 3 7 9 10 12

GreenCastle Hake

Roast GreenCastle Hake – Cauliflower – Whipped Potato – Brown Butter – Capers – Dill & Sherry Vinegar

€20 4 7

Vegetable Chickpea Curry

Roast Vegetable Tikka Masala – Pilaf Rice – Spiced Mango Salad – Warm Buttered Naan

€18



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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 €28

454g Angus T Bone Steak €34

240g Hereford Rump Steak €24

All Steaks served with Crispy Pickled Onion Rings – Hand Cut Chips – Peppercorn Sauce

① ⑦ ⑩ ⑫

Sides Dishes

Hand Cut Chips € 4

Mixed Leaf Salad €4 ⑩

Mash Potato € 4 ⑦

Onion Rings € 4 ① ⑩

Seasonal Vegetables € 4

Skinny Fries € 4



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Sweet Treats

A Selection of or Homemade Desserts by are Pastry Team

Trifle

Raspberry & Rhubarb Trifle – White Chocolate Custard – Sweet Vanilla Cream ①③⑦ €9

Sticky Toffee Pudding

Warm Sticky Toffee Pudding – Treacle Butter Scotch Sauce – Vanilla Bean Ice Cream ①③⑦ €9

Panna Cotta

Jasmine & Rosehip Panna Cotta – Fresh Strawberries – Caramelised Oats ⑦ €9

Chocolate Cremeux

64% Chocolate Cremeux – Cookie Crumble – Salt Carmel Ice-Cream ①③⑦ €9

Selection of Irish Cheeses

Homemade Lavosh & Chutney ①⑦⑫ €14



GALLERY MENU

Allergens

Gluten¹

Milk⁷

Sulphur Dioxide¹²

Crustaceans²

Nuts⁸

Lupin¹³

Eggs³

Celery⁹

Molluscs¹⁴

Fish⁴

Mustard¹⁰

Peanut⁵

Sesame¹¹

Soy⁶

Suppliers

Walsh & Son's Butchers

Doherty Roe Fruit & Vegetables

Glenborin Eggs

Donegal Rapeseed Oil Company

Albatros Seafood

Connacht Gold Dairy

Pallas Foods

La Rousse Foods

Lynas Foods

