



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 ① ⑦ €8
- Lough Eske Seafood & Dillisk Chowder €9
① ② ④ ⑦ ⑨ ⑫ ⑭
- Mac & Cheese Fritters – Smoked Pepper Mayo €9
① ③ ⑦ ⑩
- Ham Hock Terrine – Apple Butter – Toasted Sour Dough
Pickled Shallot & Caper Salad ① ⑨ ⑩ €10
- Fish Cake – Citrus & Fennel Salad – Pink Pepper Aioli €10
① ③ ④ ⑦ ⑩
- Crayfish Cocktail – Pink Grapefruit & Gem Salad
Marie Rose Sauce & Homemade Guinness Bread €12
① ② ③ ⑦ ⑩

To Share

Serves 2 – 3 People

The Gallery Platter

- Mac & Cheese Fritters – Crispy Onion Bhajis – Fish Cakes
Onion Rings ① ③ ④ ⑦ ⑩ €20

Charcuterie Platter

- Selection of Cured Irish Meats & Cheese – Home Made
Pickles
Warm Sour Dough & Rye Lavosh ① ③ ⑦ ⑩ €20

Vegetable Platter

- Selection of Irish Cheeses – Marinated Vegetables – Olives
Warm Sour Dough & Rye Lavosh ① ③ ⑦ ⑩ €20

Salad & Sandwiches

Smoked Gubbeen Chorizo Salad

- Romaine – Toasted Sour Dough – Parmesan
Roast Garlic Dressing ① ③ ⑦ ⑩ €13

Roast Pumpkin Salad

- Bulgur Wheat – Feta – Dukkah
Lemon Dressing ① ⑦ ⑧ ⑩ €13

Lough Eske Roast Beef Sandwich

- Brioche Bun – Slaw – Mustard Leaves
Black Pepper Mayo ① ③ ⑦ ⑩ €16

Smokey Club

- Smoked Chicken – Smoked Bacon – Tomato
Egg & Basil Mayo - Romaine Lettuce
Ciabatta Bread ① ③ ⑧ ⑩ €16

Vegetarian Pita

- Crispy Onion Bhajis – Minted Cucumber – Coriander
Curry Yogurt ① ⑦ ⑩ €14

All Gallery Sandwiches Served with a Side of Skinny Fries.

Big Plates

Fish & Chips

Crispy Battered West Coast Fillet of Cod
Pea Puree – Homemade Tartar Sauce
Hand Cut Chips ① ③ ④ ⑩ €18

Fisherman's Pie

Smoked Haddock, Salmon & Cod – Leek
Cheesy Mash Potato – Crusty Bread
① ④ ⑦ ⑨ ⑩ ⑫ €18

Lough Eske Beef Stew

Slow Cooked Irish Beef in Donegal Ale
Creamy Champ Potato ⑦ ⑨ ⑫ €18

Walshe's Grilled Beef Burger

Cured Irish Bacon – Aged Cheddar
Horseradish & Black Pepper Mayo
Homemade Toasted Brioche Bun
Hand Cut Chips ① ③ ⑦ ⑩ €18

Chicken & Mushroom Pie

Whipped Potato
① ③ ⑦ ⑨ ⑩ ⑫ €18

Vegetable Curry

Roast Vegetable Tikka Masala – Pilaf Rice
Spiced Mango Salad – Warm Buttered Naan
① ⑦ ⑩ €18

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 Angus Rib Eye Steak €28

All Steaks served with Chips – Watercress Salad –
Onion Rings – Peppercorn Sauce ① ⑦ ⑩ ⑫

Sides Dishes

Chips €4

Seasonal Vegetables €4

Onion Rings €4 ①

Mash Potato €4 ⑦

Cos Leaf Salad €4 ⑩

Skinny Fries €4

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

Molluscs ⑭

Suppliers

Eddie Walsh & Son's Butchers

Donegal Craft Bakery

Doherty Roe Fruit & Vegetables

Glenborin Eggs

Donegal Rapeseed Oil Company

Albatros Seafood

Aurivo (Donegal Cream)

Pallas Foods

La Rousse Foods

Lynas Foods

Sweet Treats

A Selection of Homemade Desserts
by Head Pastry Chef Andrew McKee

Trifle

Rhubarb & Ginger Trifle
White Chocolate Custard
Mascarpone Cream ①③⑦ €9

Sticky Toffee Pudding

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

Crumble

Spiced Apple & Blackberry Crumble
Vanilla Ice-Cream ①③⑦ €9

Selection of Ice Creams

Coffee Soil - Toffee Sauce €9

Chocolate Cremeux

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

Selection of Irish Cheeses

Homemade Lavosh & Chutney ①③⑦⑫ €14

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

€9.00

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)