

# GALLERY MENU

## Light Bites

Soup of the day ①⑦	€8
St. Kevins Brie & caramelised red onion tart, pickled shallot salad ①③⑩⑫	€9
Lough Eske seafood & dillisk chowder ①②④⑦⑨⑭	€10
Ham hock terrine, apple butter, toasted sourdough, pickled shallot & caper salad ①⑨⑩⑫	€10
Spicy chicken wings, blue cheese & celery ①③⑥⑦⑨⑩⑫	€11
Fishcake, watercress & caper salad, pink pepper aioli ①②③④⑦⑨⑫⑭	€11



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## Salad & Sandwiches

**Smoked Gubbeen Chorizo Salad** €13

Romaine, toasted sourdough, parmesan, roast garlic dressing ① ③ ⑦ ⑩ ⑫

**Beetroot & Goats Cheese Salad** €13

Orange, walnut, watercress, sourdough and citrus dressing ① ⑦ ⑧ ⑩ ⑫

**Lough Eske Roast Beef Sandwich** €16

Pickles, slaw, mustard leaves, black pepper mayo ① ③ ⑦ ⑩ ⑫

**Smokey Club** €16

Smoked chicken, smoked bacon, tomato, egg & basil mayo, romaine lettuce  
ciabatta bread ① ③ ⑧ ⑩

**Vegetarian Naan** €14

Crispy onion bhajis, minted cucumber, coriander, curry yogurt ① ⑦ ⑩

All Gallery sandwiches are served with a side of skinny fries.



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## Big Plates

### Walsh's Grilled Beef Burger

€18

Cured Irish bacon, aged cheddar, horseradish & black pepper mayo, homemade toasted brioche bun and chips 1 3 7 10

### Fish & Chips

€18

Crispy battered west coast fillet of cod, pea puree, homemade tartar sauce and chips 1 3 4 10

### Lough Eske Beef Stew

€18

Slow cooked Irish beef in Donegal ale, creamy champ potato 7 9 12

### Turkey & Ham Pie

€18

Whipped potato, cranberries, chestnut & sage 1 3 7 9 10 12

### Hake

€20

Roast Greencastle hake, whipped potato, tenderstem broccoli, brown butter & caper 1 2 4 7 12 14

### Vegetable Curry

€18

Roast vegetable tikka masala, pilaf rice, spiced mango salad, warm buttered naan 1 7 10 12



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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 Angus Rib Eye Steak** €28

All steaks are served with chips, watercress salad, onion rings & peppercorn sauce

① ⑦ ⑩ ⑫

## Sides Dishes

Chips € 4

Cos Leaf Salad €4 ⑩

Mash Potato € 4 ⑦

Onion Rings € 4 ①

Seasonal Vegetables € 4

Skinny Fries € 4



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## Sweet Treats

A selection of homemade desserts by our Pastry Team

**Rhubarb & Custard Meringue** ③ ⑦

€9

**Sticky Toffee Pudding**

€9

Warm sticky toffee pudding, butterscotch sauce, vanilla bean ice cream ③ ⑦

**Cheesecake**

€9

Passionfruit & mango cheesecake, toasted honey oats ③ ⑦

**White Chocolate & Raspberry Cremeux** ③ ⑦ ⑧

€9

**Selection of Irish Cheeses**

€14

Homemade lavosh & quince ① ③ ⑦ ⑫



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## Allergens

Gluten<sup>1</sup> Crustaceans<sup>2</sup> Eggs<sup>3</sup> Fish<sup>4</sup> Peanut<sup>5</sup> Soy<sup>6</sup> Milk<sup>7</sup> Nuts<sup>8</sup> Celery<sup>9</sup> Mustard<sup>10</sup>  
Sesame<sup>11</sup> Sulphur Dioxide<sup>12</sup> Lupin<sup>13</sup> Molluscs<sup>14</sup>

## Suppliers

Albatross Seafood  
Aurivo (Donegal Creameries)  
Doherty Roe Fruit & Vegetables  
Donegal Craft Bakery  
Donegal Rapeseed Oil Company

Eddie Walsh & Son's Butchers  
Glenborin Eggs  
La Rousse Foods  
Lynas Foods  
Pallas Foods

