

# GALLERY MENU

## Light Bites

Soup of the Day ①⑦	€9
Lough Eske Seafood & Dillisk Chowder ①②④⑦⑨⑭	€9
Spicy Chicken Wings, Blue Cheese and Celery ①③⑥⑦⑨⑩	€9
Hummus, Seeds, Pickles & Toasted Sour Dough ①⑥⑨	€9
Ham Hock Terrine, Apple Butter, Toasted Sour Dough ①⑨⑩ Pickled Shallot & Caper Salad	€10
Fish Cake, Watercress & Caper Salad ①③④⑦⑩ Pink Pepper Aioli	€10



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## Salad & Sandwiches

### Smoked Gubbeen Chorizo Salad

Romaine, Toasted Sour Dough, Parmesan, Roast Garlic Dressing 1 3 7 10

€13

### Tomato & Mozzarella Salad

Basil, Watercress, Toaster Sour Dough and lemon dressing 1 7 10

€13

### Lough Eske Roast Beef Sandwich

Brioche Bun, Slaw, Mustard Leaves and 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 Naan

Crispy Onion Bhajis, Minted Cucumber, Coriander and Curry Yogurt 1 7 10

€14

All Gallery Sandwiches Served with a side of Skinny Fries



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## Big Plates

### Walsh's Grilled Beef Burger

Cured Irish Bacon, Aged Cheddar, Horseradish & Black Pepper Mayo,  
Homemade Toasted Brioche Bun and Chips ①③⑦⑩

€18

### Fish & Chips

Crispy Battered West Coast Fillet of Cod, Pea Puree  
Homemade Tartar Sauce and Chips ①③④⑩

€18

### Lough Eske Beef Stew

Slow Cooked Irish Beef in Donegal Ale and Creamy Champ Potato  
⑦⑨⑫

€18

### Hot Dog

Sauerkraut, Mustard, Ketchup and Fries  
①③⑥⑦⑩

€18

### Fisherman's Pie

Smoked Haddock & Leek, Cheesy Mash Potato and Crusty Bread  
①④⑦⑨⑩⑫

€20

### Vegetable Curry

Roast Vegetable Tikka Masala, Pilaf Rice, Spiced Mango Salad and Warm Buttered Naan  
①⑦⑩

€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 Angus Rib Eye Steak** €28

All Steaks 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

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

€9

### Cheesecake

Passion Fruit & Mango Cheesecake – Toasted Honey Oats 3 7

€9

### White Chocolate & Raspberry Cremeux

3 7 8

€9

### Selection of Irish Cheeses

Homemade Lavosh & Quince 1 3 7 12

€14



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## Allergens

Gluten<sup>1</sup>

Milk<sup>7</sup>

Sulphur Dioxide<sup>12</sup>

Crustaceans<sup>2</sup>

Nuts<sup>8</sup>

Lupin<sup>13</sup>

Eggs<sup>3</sup>

Celery<sup>9</sup>

Molluscs<sup>14</sup>

Fish<sup>4</sup>

Mustard<sup>10</sup>

Peanut<sup>5</sup>

Sesame<sup>11</sup>

Soy<sup>6</sup>

## 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

