

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



GALLERY MENU

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



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

