

# 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 €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

### Walsh'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 Homemade Desserts by our 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



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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

Doherty Roe Fruit & Vegetables

Glenborin Eggs

Donegal Rapeseed Oil Company

Albatross Seafood

Aurivo (Donegal Creameries)

Pallas Foods

La Rousse Foods

Lynas Foods

