



THE  
GALLERY  
BAR

MENU

# To Start

SPICED CHICKEN AND CHORIZO CAESAR | €14

Baby Gem, Garlic Croutons, Caesar Dressing, Parmesan | 1, 3, 4, 7, 10, 12

SOUP OF THE DAY | €9 

Crusty Roll | 1, 7, 9

LOUGH ESKE SEAFOOD & DILLISK CHOWDER | €14 

Homemade Guinness Bread | 1, 2, 4, 7, 9, 14

SALMON AND COD FISH CAKE | €16

Lemon and Dill Aioli, Fennel Salad | 1, 3, 4, 7, 10, 12

GARLIC PRAWNS ON TOAST | €16

Mango Dressing, Grilled Sour Dough, Lemon, Tossed Salad | 1, 2, 3, 7, 10

ROASTED BEETROOT & GOAT CHEESE SALAD | €14 

Red and Golden Beetroot, Candied Walnuts, Balsamic Dressing | 7, 8C, 10, 12

ROASTED RED PEPPER HUMMUS (VEGAN) | €9 

Chilli Oil, Cucumber, Flat Bread | 1, 11



Vegan Option



Gluten Free Optional



Vegetarian

## 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 Mollusc 14

8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts

# Main Dishes

SLOW-BRAISED LAMB ROGAN JOSH | €26 

Kashmiri chilli oil, Saffron and Basmati Pilaf,  
Warm Garlic and Coriander Naan, Mango Chutney | 1, 7, 12

CRISPY DONEGAL BAY HADDOCK | €22 

Panko and Dillisk-Crusted Donegal Bay Haddock, Tartar Sauce,  
Hand Cut Chips, Lemon | 1, 3, 4, 7, 10, 12

WILD MUSHROOM & DONEGAL HAM RIGATONI | €21

Shredded Donegal Ham, Wild Mushroom, White Wine Velouté, Garlic Bread | 1, 7, 9, 12  
(Vegetarian Option Available) - Wild mushroom and Spinach Rigatoni

THE BARNESMORE CUT 8oz HEREFORD SIRLOIN STEAK | €39

Grass-fed Irish Hereford, Hand-Cut Chips, Mixed Salad,  
Kinnegar Beer-Battered Onion Rings, Silkie Irish Whiskey Peppercorn Sauce | 1, 7, 10, 12

THE LOUGH ESKE BLUE STACK 100% DONEGAL BEEF BURGER | €22

Brioche Bun, Irish Bacon, Lettuce, Tomato, Aged Cheddar, Black Pepper Mayo,  
Tomato Relish, French Fries | 1, 3, 7, 10, 12

DONEGAL BAY SALMON AND GNOCCHI | €26

Pan-seared salmon, Potato Gnocchi, Lough Swilly Mussel and Dillisk Cream,  
Wilted Donegal Samphire, Crispy Capers | 1, 3, 4, 7, 9, 12

GRILLED IRISH FREE-RANGE CHICKEN SUPREME | €25 

Fondant Potato, Mushroom Fricassee, Tenderstem Broccoli, Thyme Jus | 7, 9, 12

GARDENER'S PIE | €24  

Casserole of Carrot, leek, Onion, Celery, Green Lentils, Rosemary Mash  
& Mature Cheddar | 7, 9, 12

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## Side Dishes - €6

HAND CUT CHIPS | 12 • FRENCH FRIES | 12

KINNEGAR BEER BATTERED ONION RINGS | 1, 12

BAKED GARLIC & MOZZARELLA BREAD | 1, 7 • MIXED SIDE SALAD | 10

BUTTERED SEASONAL VEGETABLES | 7



Vegan Option



Gluten Free Optional



Vegetarian

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# House Wines

## White Wine

DOMAINE DU PERAS      GLASS - €15  
Chardonnay, France      BOTTLE - €45

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DOMAINE DU PERAS      GLASS - €15  
Sauvignon Blanc, France      BOTTLE - €45

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MASI      GLASS - €15  
Pinot Grigio, Italy      BOTTLE - €47

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BESTHEIM      GLASS - €16  
Riesling, Alsace, France      BOTTLE - €55

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ST CLAIR      BOTTLE - €55  
Sauvignon Blanc, New Zealand

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## Red Wine

DOMAINE DU PERAS      GLASS - €14  
Merlot, France      BOTTLE - €45

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DOMAINE DU PERAS      GLASS - €14  
Cabernet-Sauvignon, France      BOTTLE - €45

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DOMAINE MURET      GLASS - €15  
Pinot Noir, France      BOTTLE - €47

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ALTOS IBERICOS      GLASS - €17  
Rioja DOC, Spain      BOTTLE - €57

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SOLDIER'S BLOCK SHIRAZ      BOTTLE - €55  
Australia

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## Rose Wine

PRINCIPATO      GLASS - €15  
Pinot Blush, Italy      BOTTLE - €45

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## Champagnes

AYALA CHAMPAGNE      GLASS - €35  
BOTTLE - €135

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## Sparkling Wines

PROSECCO FRIZZANTE      GLASS - €15  
BOTTLE - €47