

M E N U

TO START

- Soup of the Day** ① ⑦ €8
- Lough Eske Seafood & Dillisk Chowder** ② ④ ⑦ ⑨ ⑫ ⑭ €9
- Mac & Cheese Fritters, Smoked Pepper Mayo** ① ③ ⑦ ⑩ €9
- Ham Hock Terrine, Apple Butter, Toasted Sour Dough, Pickled Shallot & Caper Salad** ① ③ ⑦ ⑩ €10
- Fish Cake, Watercress & Caper Salad, Pink Pepper Aioli** ① ③ ④ ⑦ ⑩ €10
- Crayfish Cocktail, Pink Grapefruit & Gem Salad, Marie Rose Sauce & Homemade Guinness Bread** ① ② ③ ⑦ ⑩ €12

BIG PLATES

- Walsh's Grilled Beef Burger** ① ③ ⑦ ⑩ €18
Cured Irish Bacon, Aged Cheddar, Horseradish & Black Pepper Mayo, Homemade Toasted Brioche Bun, Chips
- Fish & Chips** ① ③ ④ ⑩ €18
Crispy Battered West Coast Fillet of Cod, Pea Puree Homemade Tartar Sauce, Chips
- Lough Eske Beef Stew** ⑦ ⑨ ⑫ €18
Slow Cooked Irish Beef in Donegal Ale, Creamy Champ Potato
- Chicken & Mushroom Pie** ① ③ ⑦ ⑨ ⑩ ⑫ €18
Whipped Potato
- Fisherman's Pie** ① ④ ⑦ ⑨ ⑩ ⑫ €20
Smoked Haddock, Salmon & Cod, Leek, Cheesy Mash Potato Crusty Bread
- Vegetable Curry** ① ⑦ €18
Roast Vegetable Tikka Masala, Pilaf Rice, Spiced Mango Salad Warm Buttered Naan

TO SHARE

- The Gallery Platter** ① ③ ④ ⑦ ⑩ €20
Mac & Cheese Fritters, Crispy Onion Bhajis, Fish Cakes, Onion Rings
- Charcuterie Platter** ① ③ ⑦ ⑩ €20
Selection of Cured Irish Meats & Cheese, Home Made Pickles, Warm Sour Dough & Rye Lavosh
- Vegetable Platter** ① ⑦ €18
Selection of Irish Cheeses, Marinated Vegetables, Olives

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 Molluscs ⑭

SALAD & SANDWICHES

- Smoked Gubbeen Chorizo Salad** ① ③ ⑦ ⑩ €13
Romaine, Toasted Sour Dough, Parmesan, Roast Garlic Dressing
- Roast Pumpkin Salad** ① ⑦ ⑧ ⑩ €13
Bulgur Wheat, Feta, Dukkah, Lemon Dressing
- Lough Eske Roast Beef Sandwich** ① ③ ⑦ ⑩ €16
Brioche Bun, Slaw, Mustard Leaves Black Pepper Mayo
- Smokey Club** ① ③ ⑧ ⑩ €16
Smoked Chicken, Smoked Bacon, Tomato, Egg & Basil Mayo, Romaine Lettuce, Ciabatta Bread
- Vegetarian Pitta** ① ⑦ ⑩ €14
Crispy Onion Bhajis, Minted Cucumber, Coriander Curry Yogurt

GALLERY STEAKS

- Grass-fed Irish Hereford and Angus Beef Steaks that have been aged for a minimum of 28 days*
- 240g Sirloin Hereford Steak** €28
- 454g Angus T-Bone Steak** €34
- 240g Angus Ribeye Steak** €28
- All Served with Chips, Watercress Salad & Peppercorn Sauce* ① ⑦ ⑩ ⑫

SIDE DISHES

ALL €4

- Chips** **Skinny Fries**
- Mash Potato** ⑦ **Onion Rings** ①
- Seasonal Vegetables** **Cos Leaf Salad** ⑩

SWEET TREATS

- Trifle** ① ③ ⑦ €9
Rhubarb & Ginger Trifle, White Chocolate Custard Mascarpone Cream
- Sticky Toffee Pudding** ① ③ ⑦ €9
Warm Sticky Toffee Pudding, Treacle Butter Scotch Sauce Vanilla Bean Ice Cream
- Crumble** ① ③ ⑦ €9
Spiced Apple & Blackberry Crumble, Vanilla Ice Cream
- Chocolate Cremeux** ① ③ ⑦ €9
64% Chocolate Cremeux, Cookie Crumble Salt Carmel Ice-Cream
- Selection of Irish Cheeses** ① ③ ⑦ ⑫ €14
Homemade Lavosh & Chutney