



THE GALLERY

BAR & RESTAURANT

Winter Menu

STARTERS

- Warm spiced beef salad with a horseradish aioli dressing (12) **€10.95**
- Homemade chicken liver parfait with a hint of cognac & **€10.95**
warm toasted brioche (1 (wheat), 10, 11)
- Roasted winter vegetable soup with chive cream & croutons (1 (wheat), 11) **€6.95**
- Thai fishcake on tossed leaves with a sweet chilli jam (1 (wheat), 4, 10, 11, 13) **€10.95**
- Brie, pear & caramelised onion tartlet (v) (1 (wheat), 3, 5, 10, 11) **€10.95**
- Golden fried mushrooms with garlic dip (v) (1 (wheat), 10, 11) **€9.95**

MAIN COURSE

- Grilled marinated pork medallions on creamy champ with **€19.95**
a calvados cream sauce (3, 12)
- Roast of the day (11, 12) *Please Ask Server* **€16.95**
- 8oz sirloin steak, cooked to your liking, with a creamy pepper sauce (10, 11, 12) **€24.95**
 - Tempura breast of chicken on a bed of chinese stir-fry vegetables with **€18.50**
our own special sweet kung po sauce and steamed rice (1 (wheat), 3, 6, 8, 9, 14)
 - Cajun dusted fillet of salmon with spring onion mash **€19.95**
and a champagne cream veloute (11, 12, 13)
 - House special chicken curry with basmati rice (8, 9, 11, 14) **€18.50**
 - Adult chicken tenders with fries (1, 10, 11) **€16.95**
- Spaghetti bolognese served with garlic bread (1, 8, 10, 11) **€17.95**
- Hand rolled pizza with choice of topping (1 (wheat), 8, 9, 10, 11) **€15.50**
- Homemade classic Irish beef burger topped **€17.95**
with bacon & cheese (1 (wheat), 8, 9, 10, 11)
- Roasted red pepper, tomato & spinach cannelloni in a rich pomodoro **€17.50**
sauce with parmesan shavings and warm garlic bread (v) (1 (wheat), 8, 10, 11)
- Oven baked breast of chicken cooked till tender, served on a bed **€19.95**
of creamy champ with a mushroom and marsala cream sauce and a side of fresh
seasonal vegetables (8, 10, 11, 12)





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DESSERTS

- Homemade apple tart (1 (wheat), 3, 10, 11, 12)
- Selection of ice-cream / jelly (11)
- Warm chocolate fudge cake (1 (wheat), 3, 10, 11)
- Raspberry and white chocolate cheesecake (1 (wheat), 11)
- Wild berry meringue (10, 11)
- Christmas pudding (1 (wheat), 5 (nut), 3, 10, 11)
- Chocolate profiteroles (1 (wheat), 10, 11)

All desserts €7.50

FOOD SERVED 7 DAYS

ALL PARTIES CATERED FOR

CELEBRATE WITH US

DJ & FINGER FOOD FOR 50+ PERSONS, ONLY €300

OPENING HOURS

MON TO FRI:
3PM - 11.30PM

SATURDAY:
12PM - 12.30AM

SUNDAY:
12PM - 11PM

FOOD SERVED DAILY UNTIL 9.30PM

ALLERGENS LIST

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|-------------------------------------|----------------|---------------------|-------------|
| 1. Gluten, Wheat, Oats, Rye, Barley | 5. Nuts | 9. Lupin | 13. Fish |
| 2. Peanuts | 6. Sesame | 10. Eggs | 14. Mustard |
| 3. Soya | 7. Crustaceans | 11. Lactose | |
| 4. Molluscs | 8. Celery | 12. Sulphur Dioxide | |

PLEASE INFORM YOUR SERVER OF ANY ALLERGEN CONCERNS

