

THE GALLERY

STARTERS & SNACKS

Carlingford Lough Rock oysters, shallot relish
six €30 ^{12, 14} With a glass of Charles Heidsieck Brut
Réserve NV glass of champagne €58 ¹²

Carrot, ginger & coconut soup, chive oil,
toasted pumpkin seed V/VE €14 ^{1 (wheat, oats), 7}

Wrights of Marino dill cured salmon, pickled
cucumber, sour cream & caviar, Guinness bread €24
^{1 (barley, oat wheat), 3, 4, 7, 10}

John Stone grass-fed Irish beef fillet carpaccio,
rocket, parmesan & aged balsamic €27 ^{1 (wheat), 7, 10, 12}

Buffalo milk burrata, roasted aubergine, pickled
lentils, harissa, toasted focaccia & pine nuts V €24
^{1 (malt, rye, wheat), 7, 8 (pine nut), 12}

Westbury Dublin Bay prawn cocktail €35
^{1 (barley) 2, 3, 9, 10, 12}

DESSERTS

Irish cheese selection, fruit chutney,
oat biscuits & black grapes V €19
^{1 (wheat, oat), 7, 8 (walnut), 12}

Classic crème brûlée
& Irish shortbread V €13 ^{1 (wheat), 3, 7, 8 (almond)}

Cranberry Pavlova €13 ^{3, 7}

Apple & blackberry crumble pie,
vanilla bean ice cream V €13 ^{1 (wheat), 3, 6, 7, 8 (almond)}

Golden pineapple, citrus, lime sorbet VE €13
^{1 (wheat)}

Scúp natural Irish gelato V ^{3, 7, 8 (variable)}
& sorbet selection VE €13 ^{1 (wheat), 12}

Cru Virunga chocolate fondant, honeycomb & salt
caramel ice cream V €16 ^{1 (wheat), 3, 6, 7}

SALADS

Classic Caesar salad, pancetta, rosemary croutons
& parmesan €17 ^{1 (barley, malt, rye, wheat), 3, 4, 6, 7, 10}

Superfood salad of mixed grains, roasted squash,
broccoli, kale, bean sprouts, sesame dressing,
pomegranate seeds VE €20 ^{1 (wheat), 6, 10, 11}

Endive salad, Cashel Blue cheese, apple, walnut,
honey & wholegrain mustard dressing €20 V/VE
^{7, 8 (walnut), 10, 12}

Add grilled chicken €8 ^(7, 10) / tiger prawns €14 ^(2, 4, 7, 10)
/ avocado €7 / Toons Bridge halloumi €7 ⁽⁷⁾

SIDES

Steamed tenderstem broccoli,
chilli & lemon VE €10 ¹²

Potatoes: fries ^(3, 9, 10, 12), hand-cut chips ^(3, 9, 10, 12)
or mashed ⁽⁷⁾ VE €7

Gem heart salad with Gordal olives,
cherry tomatoes & mimosa VE €11 ¹²

SANDWICHES

*(All served with choice of fries (3, 9, 10, 12) or green side salad
12)*

Irish baked ham & Wicklow brie toastie €23
^{1 (wheat), 7, 10, 12}

Grilled vegetables, hummus, St Tola goats cheese &
grilled focaccia V/VE €23
^{1 (malt, rye, wheat), 7, 8 (pine nut)}

Chargrilled 6oz sirloin, rocket, mature cheddar,
wholegrain mustard, ciabatta €30 ^{1 (wheat), 3, 4, 7, 10}

Slow roasted turkey on sourdough, Emmental
cheese, sage & apricot stuffing, cranberry relish €26
^{1 (wheat), 6, 7, 10, 11}

The Gallery Clubhouse sandwich €26
^{1 (wheat), 3, 6, 10, 11}

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available. Our teas and coffees are sustainably certified.

We strive to source all of our fish and seafood from sustainable sources. All our Meat and Poultry is 100% Irish and is traceable from farm to fork.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -

10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs