

THE GALLERY

STARTERS & SNACKS

Carlingford Lough oysters, shallot relish *six* €30 12, 14

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With a glass of Charles Heidsieck Brut Réserve NV €59

Roasted plum tomato soup, basil oil, cumin,
toasted pine nuts V/VE €14 1 (oats, wheat), 7, 8 (pine nut)

Wrights of Marino dill cured salmon, sour cream,
pickled cucumber & caviar, Guinness bread €24
1 (barley, oat, wheat), 3, 4, 7, 10, 12

Dry-aged grass-fed Irish beef fillet carpaccio,
rocket, parmesan & aged balsamic €28 1 (wheat), 7, 10, 12

Buffalo milk burrata, heirloom tomatoes, pesto,
toasted pine nuts & garlic bread V €24
1 (wheat), 7, 8 (pine nut), 12

Westbury Dublin Bay prawn cocktail €35
1 (barley), 2, 3, 4, 9, 10, 12

SALADS & GREENS

Classic Caesar salad, pancetta, rosemary
croutons & parmesan €17
1 (barley, wheat), 3, 4, 6, 7, 10, 12

Superfood salad of mixed grains, watermelon,
broccoli, kale, bean sprouts, sesame & chilli
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) /
seared tuna €16 (4, 10)

CLASSICS

Dry-aged grass-fed Irish beef sirloin, Pont Neuf
chips,
peppercorn sauce €48 3, 7, 9, 10, 12

Chicken Milanese, rocket and parmesan salad,
heirloom tomatoes, garlic aioli €32 1 (wheat), 3, 7, 10, 12

Seafood risotto, salmon, prawn, mussels,
tomato jam & Café de Paris butter €36 2, 4, 7, 10, 12, 14

Dry-aged beef burger, Dubliner cheddar, dry cured
bacon & caramelised onions €32
1 (barley, wheat), 3, 4, 7, 9, 10, 12

Salt & pepper beef, tenderstem broccoli, chilli & soy
glaze, toasted sesame seeds, steamed rice €38
1 (wheat), 6, 11

SIDES

Steamed tenderstem broccoli,
chilli & lemon VE €10 12

Potatoes: fries (3, 9, 10), hand-cut chips (3, 9, 10)
or mashed (7) V/VE €8

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

DESSERTS

Irish cheese selection, fruit chutney,
oat biscuits & black grapes V €20
1 (oat, wheat), 7, 8 (walnut), 12

Classic crème brûlée
& Irish shortbread V €15 1 (wheat), 3, 7, 8 (almond)

Wexford strawberry Pavlova €15 1 (wheat), 3, 6, 7, 12

Apple & rhubarb crumble pie,
vanilla bean ice cream V €15 1 (wheat), 3, 6, 7, 8 (almond)

Golden pineapple, citrus, lime sorbet VE €15 1 (wheat), 12

Vahlrona dark chocolate bar, hazelnut financier,
raspberry sauce V €16 1 (wheat), 3, 6, 7, 8 (hazelnut), 12

Scúp natural Irish gelato V 3, 7, 8 (variable)
& sorbet selection VE €15 1 (wheat), 12

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 is supplied by John Stone & Kettle Irish Foods. Our 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