

THE GALLERY

STARTERS & SNACKS

Carlingford Lough Rock oysters, shallot relish *six*
€30 ^{12, 14}

With a glass of Charles Heidsieck Brut Réserve NV €59

Classic Seafood chowder, salmon, prawn, mussels,
smoked haddock & dill, homemade brown bread
€23 ^{1 (oats, wheat), 2, 4, 7, 9, 10, 12, 14}

Wrights of Marino dill cured salmon, pickled
cucumber, sour cream & caviar, Guinness bread
€24 ^{1 (barley, oats, 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, warm heirloom tomato &
pesto salad, roast pepper coulis, toasted pine nuts
& garlic bread V €24 ^{1 (wheat), 7, 8 (pine nut), 12}

Pot of prawns, garlic butter & white wine sauce,
crusty bread €26 ^{1 (wheat), 2, 7, 9, 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, roasted onion
squash, broccoli, kale, bean sprouts, sesame & chilli
dressing, pomegranate seeds VE €20 ^{1 (wheat), 6, 10, 11}

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

Add to your choice of salad:

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 (oats, wheat), 7, 8 (walnut), 12}

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

Cranberry Pavlova €15 ^{1 (wheat), 3, 6, 7, 12}

Apple & blackberry crumble pie,
vanilla ice cream V €15 ^{1 (wheat), 3, 6, 7, 8 (almond)}

Golden pineapple, citrus fruits, lime sorbet VE €15
^{1 (wheat), 12}

Cru Virunga chocolate fondant, honeycomb & salt
caramel ice cream V €17 ^{1 (wheat), 3, 6, 7}

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 & Kettyle 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

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