

Evening Dinner Menu

Homemade Soup of the Evening
Gallagher's Creamy Seafood Chowder with West Coast Seafood and Mussels
Steamed New Quay Mussels with a choice of a Garlic and White Wine
Sauce or a Tomato and Chorizo Sauce
Gin and Pink Grapefruit Marinated Salmon Gravavlax with Grapefruit Aioli,
Grapefruit Gel and Caper Popcorn
Baked St. Tola Goat Cheese, Apple and Citrus Strudel,
Burnt Apple Purée and Waldorf Salad
Warm Confit Duck, Celeriac Remoulade, Red Cabbage Chutney, Celeriac
and Roast Hazelnut Mousse



Pan Fried Hake with a Tomato, Chorizo and Cannellini Bean Cassoulet,
Garlic Spinach and Shallot Purée
Baked Salmon, Seasoned with Campo Castillo Garnacha Salt, Pearl Barley, Butternut
Squash and Chestnut Risotto and Mulled Wine Pickled Red Onions
Roast Chicken Supreme with Black Pudding Potato Cake, Shredded Brussel
Sprouts and a Creamy Bacon and Mushroom Sauce
Irish 8oz Steak with Potato Gratin, Purple Sprout Broccoli, Mushroom
Ketchup, Pink Peppercorn Sauce
Grilled Whole Seabass with Tagine Couscous, Toasted Almonds
and Fragrant Tomato Coulis
Falafel Cakes with Smoked Aubergine Purée, Tomato Coulis, Garlic
and Coriander Yoghurt and Crispy Chick Peas



Selection of Ice Cream in a Wafer Basket with Crème Anglaise and Raspberry Purée
Sticky Toffee Pudding with Warm Caramel Sauce and Vanilla Ice Cream
Vanilla Panna Cotta with Honeycomb, Mixed berry Compote and a Spiced Biscuit
Chocolate Tart with Raspberry Sorbet
White Chocolate Cheesecake with Dark Chocolate Sauce, Passionfruit and Mango Sorbet

2 COURSES €30 | 3 COURSES €35

Available all evening Sunday to Friday and
from 5:30 - 6:30pm Saturday and Bank Holiday Sundays