

# EVENING MENU

MONDAY-SUNDAY 6.00PM-9.45PM



THE  
GALLERY

## SMALL BITES

### Silver Hill Hot Smoked Duck Breast ..... €9.25

Flaked almonds, orange and watercress salad with homemade Stonewell medium dry cider dressing  
(Contains Allergens 5 almonds, 8)

### West Cork Fish Cake ..... €9.50

Served with crunchy Thai salad and sweet chilli, mango and coriander sauce  
(Contains Allergens 3 salmon, cod, hake, 6 wheat, 7, 8, 10, 11)

### Ardsallagh Goats Cheese & Walnut Crostini .... €8.50

Served with baby salad, beetroot puree and port wine poached baby pear  
(Contains Allergens 6 wheat, 7, 9, 11, 13)

### Chilli Prawn Skewers ..... €9.50

Served with mango pomegranate and pea shoot salad, maple and lime dip  
(Contains Allergens 1 prawns, 10, 12, 13)

### Sticky Chicken Wings ..... €9.50

Marinated in homemade sticky chilli & lime sauce with lime yoghurt dip  
(Contains Allergens 5 almonds, 7, 8, 10, 12, 13, 14)

### Soup of the Day (V) ..... €5.75

Sometimes smooth, sometimes rustic but always homemade served with fresh soda bread.  
(Contains Allergens 6 wheat, 7, 9, 12)

### Creamy Seafood Chowder ..... €6.85

Fresh fish and shellfish with freshly baked soda bread.  
(Contains Allergens 1, 2, 3 cod, hake, salmon & haddock, 6 wheat, 7, 8, 9, & 12)

### Superfood Salad..... €10.50

Curly kale, quinoa, beetroot, chunky broccoli, dried cranberries, apples and sunflower seeds with honey lime vinaigrette  
(Contains Allergens 5 hazelnuts, almonds, 6 wheat, 7, 9, 10, 11, 12, 13)

**[Add smoked chicken €5.00 Add smoked salmon €5.00]**

### Superfood Salad Main Course ..... €13.50

## LARGE BITES

### Grilled Fillet of Hake ..... €17.25

Cauliflower & saffron puree, chorizo roasted fennel, crab croquette, caper honey & dill cream  
(Contains Allergens 3 hake, 6 wheat, 7, 9, 11, 12, 14)

### Spinach & Ricotta Ravioli ..... €14.75

Tossed in wild mushroom cream, parmesan shavings and garlic flute  
(Contains Allergens 6 wheat, 7, 9, 11, 12)

### Half Roasted Chicken ..... €17.95

With honey & thyme roasted vegetables, baby boiled potatoes & chasseur sauce  
(Contains Allergens 7, 9, 12, 13)

### Grilled 8 oz. Sirloin Steak..... €22.50

Flat cap mushroom, grilled tomato on the vine, balsamic roasted shallots and chunky chips  
(Contains Allergens 7, 9, 11, 12, 14)

### Thyme Marinated Rump of Lamb..... €18.50

Served with fondant potato, roasted baby carrots, forest berries and mint jus  
(Contains Allergens 7, 12, 13, 14)

### Parmesan & Herb Crusted Salmon..... €17.25

Served with chilli spinach, buttered baby potatoes and lime hollandaise sauce  
(Contains Allergens 3 salmon, 6 wheat, 7, 9, 11, 12)

### Clayton Caesar Salad (V) ..... €11.50

Crispy baby gem, garlic & herb croutons, streaky bacon, creamy Caesar dressing, parmesan shavings  
**[Add smoked chicken €5.00 Add smoked salmon €5.00]**  
(Contains Allergens 3, 6 wheat, 7, 9, 11)

### Yellow Thai Curry (V) ..... €14.50

Sautéed seasonal vegetables, mild curry paste blended with coconut milk, lime leaves & coriander, lemon scented Basmati rice  
**[Add Chicken €3.00 Add King Prawns €4.00]**  
(Contains Allergens 4 peanuts, 8, 12)

## CLAYTON CLASSICS

### Certified Irish Black Angus Burger ..... €16.50

Toasted brioche bun with mustard mayo, Irish bacon and aged cheddar cheese with fries.  
[Please allow 20 minutes cooking time]  
[Vegetarian burger also available]  
(Contains Allergens 6 wheat, 7, 9, 11, 13)

### West Cork Pastrami

### Sandwich and House Piccalilli. .... €12.50

Rustic bread, mustard mayo and baby rocket leaves, thinly sliced mature Irish cheddar served with a homemade piccalilli  
(Contains Allergens 6 wheat, 7, 9, 11, 13)

### Traditional Irish "Fish & Chips" ..... €17.25

Irish haddock filets in a light tempura batter, fresh cut chips served with our sauce gribiche and a zesty lemon wedge  
(Contains Allergens 3, 6 wheat, 7, 8, 11)

### 8oz Certified Irish Hereford Prime Ribeye..... €28.00

Aged for 28 days and grilled to your liking served with twice cooked Pont Neuf chips  
(Contains Allergens 6 wheat, 7, 11, 12, 13)

**2 Course €22.00 - 3 Course €25.00**

**Steak and lamb supplement €5.00**

**All our beef is of Irish origin**

## ALLERGEN INDEX

**No. 1** Crustaceans and products thereof. **No. 2** Molluscs and products thereof. **No. 3** Fish. **No. 4** Peanuts. **No. 5** Nuts. **No. 6** Cereals containing gluten. **No. 7** Milk. **No. 8** Soya. **No. 9** Sulphur dioxide. **No. 10** Sesame seeds. **No. 11** Egg. **No. 12** Celery and celeriac. **No. 13** Mustard. **No. 14** Lupin

Should you have any dietary requirements please let your server know at time of ordering. Whilst we have strict controls in place to avoid cross contamination we actively use nuts in our kitchen and some dishes and breads may contain trace amounts.