THE GALLERY

DINNER MENU

4.00pm - 9.30pm

Starter .....

CHEF'S SOUP OF THE DAY €6.50
please ask your server, with homemade buttermilk soda bread
(contains allergens 6 , 7)

CLASSIC SEAFOOD CHOWDER €9.00
locally sourced fish in a creamy sauce, with homemade buttermilk soda bread
(contains allergens 2, 3, 7, 9, 12)

CHICKEN LIVER PATE.....€11.00
served with homemade buttermilk soda bread toast
(contains allergens 6, 7, 12)

PRAWN PIL PIL €12.00
cooked in a spicy citrus garlic sauce, and garlic bread
(contains allergens 1, 6, 7, 8)

ROSEMARY & GARLIC BRIE WEDGES (V) €9.50
served with a mixed leaves salad and red pepper chutney
(contains allergens 6, 7, 8, 11, 13)

GOATS CHEESE CROSTINI (V) €9.00
served on a bed of mixed leaves salad
(contains allergens 6, 7, 13)

TRIO OF BRUSCHETTA (V) €10.50
salsa, fresh mozzarella, pesto on sourdough
(contains allergens 5,6, 7, 8)

CLAYTON SHARING BOARD (FOR 2) €19.95
perfect for 2 to share, with pesto, hummus, chilli ai oli, cured meats, mixed breads, mixed olives and cheeses
(contains allergens 5, 6, 7, 8, 9, 11)

Pizzas .....

MARGARITA (V) €13.00
(contains allergens 6, 7, 11, 12, 14)

PANCETTA AND PESTO €15.00
(contains allergens 5, 6, 7, 11, 12, 14)

MEAT FEAST.....€16.50
(contains allergens 6, 7, 11, 12, 14)

Sides .....

SKINNY FRIES €4.00
(contains allergens 8)

ONION RINGS €4.00
(contains allergens 6, 8)

CHAMP POTATOES.....€4.00
(contains allergens 7)

SEASONAL VEGETABLES.....€4.50
(contains allergens 7)

POTATO GRATIN.....€4.50
(contains allergens 7)

Mains .....

SILVER SPRINGS BEEF BURGER €19.95
served on a brioche bun with bacon, lettuce, beef tomato, cheese, relish, onion ring, chips and side salad
(contains allergens 5, 6 , 7, 8, 9, 11)

CHICKEN BURGER €19.50
marinated in buttermilk and coated with a house herbs mix, served on a brioche bun with garlic mayonnaise, beef tomato and lettuce
(contains allergens6, 7, 8, 11, 12, 13)

10oz STRIPLOIN STEAK €31.50
with onion rings, pepper sauce, grilled asparagus and a choice of 1 side
(contains allergens 5, 6, 7, 9, 12)

8oz FILLET STEAK.....€34.50
with onion rings, pepper sauce, grilled asparagus and a choice of 1 side
(contains allergens 5, 6, 7, 9, 12)

GRILLED CHICKEN SUPREME.....€19.00
with champ patatoes, honey and thyme roast vegetables, red wine jus and topped with a sweet potato crisp
(contains allergens 6, 7, 8,11, 13)

BAKED SALMON €22.50
marinated in lemon and chilli, served on a bed of champ potatoes, with seasonal vegetables, beurre blanc sauce and topped with a poached egg
(contains allergens 3, 7, 9, 12)

CHEF'S SIGNATURE SALMON AND PAELLA €21.50
grilled salmon served on a bed of seafood paella
(contains allergens 1, 2, 3, 7, 9, 12)

PAN FRIED SEA BASS €24.50
with champ potatoes, seasonal vegetables and topped with a hollandaise dill sauce
(contains allergens 3, 7, 9, 12)

HOMEMADE RAVIOLI €17.50
please, ask your server
(contains allergens 6, 7, 9, 12)

WILD MUSHROOM RISOTTO (V).....€17.00
with wild mushrooms and parmesan
(contains allergens 7, 9, 12)

RED THAI CURRY (V) €17.00
root vegetables, naan bread and rice
(contains allergens 5, 6, 7, 9, 12)
Add Chicken €2.00
Add Prawns €4.00 (1)

PLANT BASED BURGER (V) €16.00
served on a gluten free bun, vegan cheese, lettuce, tomato, red pepper chutney
(contains allergens 8, 13)

ALLERGEN INDEX

1 - Crustaceans	6 - Cereals containing gluten	10 - Sesame seeds
2 - Molluscs	7 - Milk/milk products	11 - Eggs
3 - Fish	8 - Soya	12 - Celery & celeriac
4 - Peanuts	9 - Sulphur dioxide	13 - Mustard
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