

Gallery Restaurant

GALLERY 4 COURSE SET DINNER SERVED SUNDAY-THURSDAY

SOUP OF THE DAY

SERVED WITH A SELECTION OF HOME-MADE BREADS (X)
CAMEMBERT & WILD MUSHROOM SAVORY TART

SERVED WITH PEAR & RHUBARB CHUTNEY

NIGHTLY CHEF SPECIAL (SEE SERVER)

THE CHURCH SPECIAL HOUSE SALAD

PAN-FRIED CHICKEN LIVERS WITH EGG AND BACON, RED CHARD LEAVES (X)

SLOW BRAISED WICKLOW LAMB SHANK

SCALLION MASH, WILD HERB JUS (X)

CHICKEN ALA BRASSA

LIME, CORIANDER, CHILLI & CREAM SAUCE ON GARLIC FRENCH POTATOES (X)

NIGHTLY FISH SPECIAL

(PLEASE ASK YOUR SERVER FOR DETAILS)

SPINACH & RICOTTA TORTELLINI

WITH THREE CHEESE SAUCE

(10 OZ) PRIME IRISH SIRLOIN STEAK (€5 SUPPLEMENT)

APPLE PIE

SERVED WITH BERRY COMPOTE & CREAM

CHOCOLATE FONDANT

SERVED WITH VANILLA BEAN ICE-CREAM

BANOFFI PIE

FRESHLY BREWED TEA/COFFEE

(X) = THIS DISH CAN BE PREPARED GLUTEN FREE