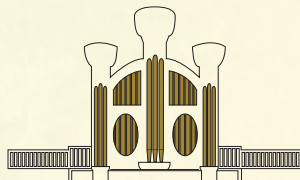


**THE**  
**Gallery**  
RESTAURANT AT THE CHURCH



**APERITIFS**

**GLASS PROSECCO €8.10**

**PROSECCO ROYALE €9**

CREME DE CASSIS TOPPED WITH PROSECCO

**BELLINI €9**

PEACH PUREE TOPPED WITH PROSECCO

**MIMOSA €9**

ORANGE JUICE TOPPED WITH PROSECCO

**CAMPARI & SODA €7**

CAMPARI TOPPED WITH SODA & ORANGE WEDGE

**APEROL SPRITZ €9**

APEROL TOPPED WITH PROSECCO & SODA WATER & ORANGE WEDGE

**CHURCH STYLE IRISH DINGLE GIN & TONIC €11.20**

SERVED WITH A FRESH ORANGE SLICE & MINT SPRIG

**THE CLASSIC MARTINI**

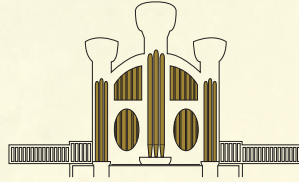
YOUR CHOICE OF SPIRIT (71ML) STIRRED WITH DRY VERMOUTH

WITH ABSOLUT VODKA € 13

WITH PLYMOUTH GIN € 13

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## À LA CARTE MENU

### STARTERS

<b>SOUP OF THE DAY</b> (1, 2) SERVED WITH HOMEMADE BROWN BREAD	<b>€6.95</b>
<b>WILD ATLANTIC CHILLI &amp; GARLIC TIGER PRAWNS</b> (1, 2, 3, 7, 14) SERVED WITH SUNDRIED TOMATO & OREGANO FOCACCIA BREAD	<b>€11.95</b>
<b>GOATS CHEESE PANNA COTTA</b> (1, 7, 10, 11) WITH WILD BERRY & GINGER COMPOTE & GRANOLA CRUMBS	<b>€9.95</b>
<b>WILD ATLANTIC MUSSELS</b> (1, 2, 3, 7, 14) SERVED WITH TOASTED FOCACCIA BREAD	<b>€11.95</b>
<b>CLONAKILITY BLACK PUDDING &amp; BALLON FARM CRISPY HENS EGG</b> (1, 2, 4, 7, 10) WITH PANCETTA & APPLE PUREE	<b>€11.95</b>
<b>SLOW BRAISED BEEF BRISKET</b> (1, 2, 14) WITH CARAMELISED ONION & TOASTED ROSEMARY & GARLIC BREAD	<b>€10.95</b>
<b>BEETROOT, APPLE &amp; KALE SALAD</b> (1, 9, 10, 11) BEETROOT & CARAMELISED RED APPLE SALAD WITH WALNUT, WATERCRESS & KALE WITH A ROASTED LEMON & OLIVE OIL DRESSING	<b>€10.95</b>

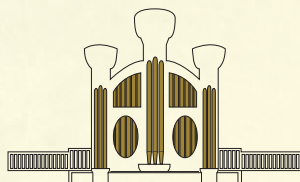
#### LIST OF ALLERGENS:

1- CELERY	6- LUPIN	11- PEANUTS
2- GLUTEN	7- LACTOSE	12- SESAME SEEDS
3- CRUSTACEANS	8- MOLLUSC	13- SOYA
4- EGGS	9- MUSTARD	14- SULPHUR DIOXIDE
5- FISH	10- NUTS	

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR SERVER  
10% SERVICE CHARGE ADDED TO TABLES 6+ MINIMUM OF ONE MAIN PER PERSON

# THE Gallery

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## MAIN COURSES

- PRIME IRISH FILLET STEAK (8 OZ)** (1, 7, 14) €31.95  
TENDER FILLET OF IRISH BEEF, WITH BACON, MASH POTATO, ROASTED BABY CARROTS & RED WINE JUS.
- PRIME SIRLOIN STEAK (10 OZ)** (1, 2, 7, 14) €29.95  
CUT FROM THE HIND QUARTERS, THE POPULAR IRISH SIRLOIN STEAK IS SERVED WITH MASH POTATO, SLOW ROASTED PORTOBELLO MUSHROOM, GUINNESS BRAISED ONION & PEPPERCORN SAUCE.
- THE CHURCH SURF'N'TURF** (1, 3, 7, 14) €35.95  
OUR PRIME IRISH SIRLOIN STEAK SERVED WITH WILD ATLANTIC PRAWNS, CHUNKY CHIPS, ONION PUREE & GRILLED PORTOBELLO MUSHROOM & PEPPERCORN SAUCE.
- RUMP OF LAMB** (1, 7, 14) €27.95  
LOCALLY FARMED TENDER IRISH LAMB SERVED WITH TURNED POTATO, BABY CARROTS, MINT OIL & JUS.
- CHICKEN ALA BRASSA** (1, 7, 14) €22.95  
SUCCULENT CHICKEN BREAST IN A LIME, CORIANDER, CHILLI CREAM SAUCE, ROASTED FONDANT POTATOES & STEAMED GREENS.
- PAN FRIED FILLET OF SALMON** (4, 5, 7) €25.95  
WILD GARLIC & SPINACH MASH, TENDER STEMMED BROCCOLI WITH A BÉARNAISE SAUCE.
- BRAISED WICKLOW LAMB PIE** (1, 2, 7) €19.95  
GRASS FED WICKLOW LAMB, SLOW BRAISED, TOPPED WITH FLAKY PUFF PASTRY, CREAMY MASH & VEGETABLES.
- DUO OF SEABASS & CLAMS** (3, 5, 7, 14) €24.95  
FRESH SEABASS & LOCALLY FISHED CLAMS SERVED WITH FONDANT POTATO WITH A SHRIMP & BRANDY CREAM SAUCE.
- WILD MUSHROOM & TARRAGON RISOTTO** (1, 7) €19.95  
TOPPED WITH CRÈME FRAICHE & PARMESAN CRUMB.
- MOZZARELLA & PROSCIUTTO BABY LEAF SALAD** (1, 7, 9, 10, 11) €17.95  
BABY MIX LEAF SALAD WITH BABY MOZZARELLA, PROSCIUTTO, GALA MELON, VEGETABLE SALSA, WALNUTS & BASIL PESTO & BALSAMIC REDUCTION.

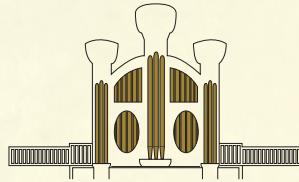
### SIDES DISHES | €3.50 EACH

SELECTION OF VEGETABLES | SAUTÉED ONIONS | SAUTÉED MUSHROOMS  
SAUTÉED GARLIC POTATOES | CHIPS | SIDE SALAD

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# THE Gallery

RESTAURANT AT THE CHURCH



## COCKTAILS

### THE CHURCH MARTINI € 10.95

ABSOLUT VANILLA VODKA SHAKEN WITH PASSION FRUIT PUREE, PINEAPPLE JUICE & VANILLA INFUSED SUGAR SYRUP TOPPED WITH PROSECCO

### COSMOPOLITAN € 10.95

ABSOLUT CITRON, TRIPLE SEC SHAKEN WITH LIME JUICE & CRANBERRY JUICE

### OLD FASHIONED 11.95

WOODFORD RESERVE STIRRED WITH ICE & ANGOSTURA BITTERS, SERVED WITH SLICE OF ORANGE

### THE CHURCH'S CHOCOLATE ORANGE €10.95

DUBLINER WHISKEY LIQUOR SHAKEN WITH CACAO BROWN, ORANGE JUICE, EGG WHITES, LEMON JUICE & DASH OF CHOCOLATE BITTERS

### THE CLASSIC MOJITO € 9.95

HAVANA CLUB 3 YEAR OLD RUM MUDDLED WITH FRESH MINT, LIME & SUGAR SYRUP TOPPED WITH SODA WATER

### COLLINS €9.95

YOUR CHOICE OF SPIRIT BUILT WITH LEMON JUICE & SUGAR SYRUP, TOPPED WITH SODA

WITH PLYMOUTH GIN- TOM COLLINS

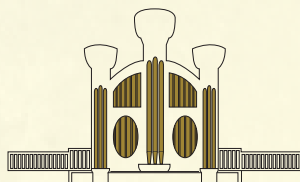
WITH ABSOLUT VODKA- VODKA COLLINS

WITH JAMESON WHISKEY TOPPED WITH GINGER ALE- MICHAEL COLLINS

WITH HENDRICKS GIN & MUDDLED CUCUMBER- CUCUMBER COLLINS

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THE  
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## À LA CARTE MENU

**ALL DESSERTS €6.95**

**MELT IN THE MIDDLE CHOCOLATE FONDANT (2, 4, 7)**  
SERVED WITH VANILLA BEAN ICE-CREAM

**CRÈME BRULEE OF THE WEEK (2, 4, 7)**  
SERVED WITH HANDMADE SHORTBREAD BISCUIT

**WARM IRISH APPLE CRUMBLE (2, 4, 7)**  
SERVED WITH VANILLA BEAN ICE-CREAM & CHANTILLY CREAM

**WARM CHOCOLATE & CHERRY BROWNIE (3, 4, 7)**  
SERVED WITH VANILLA BEAN ICE-CREAM & DARK CHOCOLATE SAUCE

**BAILEYS IRISH CREAM CHEESECAKE (2, 4, 7, 14)**  
SERVED WITH HONEYCOMB & WHITE CHOCOLATE SHAVINGS

**SELECTION OF IRISH ICE-CREAM (2, 4, 7, 10)**  
SERVED IN A BRANDY SNAP BASKET

**LIST OF ALLERGENS:**

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