

GALLAGHERS

GASTROPUB

EVENING MENU - SERVED MONDAY-SUNDAY

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STARTERS

ROOT CRISPS, GARLIC AIOLI, LEMON PEPPER. €4.50 (V)(GF)(3,12)

CHERMOULA, ROAST BABY CARROTS, PUY LENTIL SALAD, SMOKED LABNEH. €6 (V)(GF)(3,7,9,10,11,13)

PANKO CRUMBED BOILIE GOAT'S CHEESE CROQUETTES, PEA & MINT VELOUTE, SHAVED APPLE & BABY RADISH. €8 (1,3,7)

SALT COD CROQUETTES, TOASTED ALMOND, CONFIT GARLIC AIOLI, HOUSE PICKLES. €10 (1,3,4,7,8,10,12)

POTTED DUCK LEG, ROMESCO DIP, GINGER SCENTED AGED BALSAMIC, HOUSE PICKLED VEGETABLES. €10 (GF)(8,9,10,12)

POLENTA CRUSTED LAMB SHOULDER, SMOKED AUBERGINE TAHINI, FENNEL & ORANGE TARTAR. €10 (GF)(3,7,10,11,12)

GALLAGHERS CHEESE BOARD; SELECTION OF CHEESE, APPLE CHUTNEY, GRAPES & BAGUETTE. €13 (1,3,5,6,7,8,9,10,11,12)

SHARING BOARDS

MEAT BOARD. SERVED WITH WARM CROSTINI. €26

- o CRISPY ROAST CHICKEN PASTILLA, CHERMOULA GLAZE. (1,3,7,10,11)
- o POLENTA CRUMBED SLOW COOKED LAMB SHOULDER, MUHAMARRA DIP. (3,8,9,10)
- o 8 HOUR CONFIT BEEF SHIN OSSO BUCCO, GREMOLATA. (9,10,12)
- o PANKO CRUSTED OLIVES WITH A HARISSA AIOLI. (1,3,7,12)

SEAFOOD BOARD. SERVED WITH WARM CROSTINI. €28

- o BANTRY BAY GRATIN OF MUSSELS IN A TARRAGON WHITE WINE VELOUTE. (1,4,7,9,10,12,14)
- o WHOLE TIGER PRAWNS, SMOKED PIMENTON, CHICKPEAS, SAFFRON. (2,4,9,12,14)
- o DINGLE CRABMEAT, PINK GRAPEFRUIT, BLOODY MARY GEL, SOFT HERBS. (2,10,12)
- o SALT COD CROQUETTES, TOASTED ALMOND AIOLI. (1,4,7,8,9,10)
- o PANKO CRUMBED OLIVES WITH A HARISSA AIOLI. (1,3,7,12)

MAINS

CRISPY SPICED CHICKPEA PATTIES, SPICED URAD LENTIL, CURRY LEAF, COCONUT SAUCE. €14 (V)(GF)(10,11,12,13)

BEETROOT & ORANGE PEARL BARLEY RISOTTO, CHARRED ASPARAGUS, GOATS CHEESE. €14 (V)(1,7,8,11,12)

FISH N' CHIPS: LOCALLY SOURCED CATCH OF THE DAY IN A FRANCISCAN WELL 'CHIEFTAIN IPA' BEER BATTER, FRIES, MUSHY PEAS & TARTAR SAUCE. €17 (1,2,4,7,9,10,12,14)

FISH PIE: CHUNKY FISH, SMOKED SALMON IN A TARRAGON WHITE WINE VELOUTE WITH WHIPPED MASH & PARMESAN GRATIN, SEAWEED BUTTER CROSTINI. €17 (1,2,4,7,9,10,12,14)

ORCHARD THIEVES CIDER BRINED ROAST CHICKEN, SMOKED PIMENTON & PRESERVED LEMON SCENTED MASH, COURGETTES, PEAS, GREENS & A LIGHT ROASTING JUS. €18 (GF)(7,12)

ROAST OF THE DAY: PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL. €19

GALLAGHERS SIGNATURE PIE: IRISH BEEF & CORK'S LOCAL STOUT 'BEAMISH' WITH ROOT VEG. TOPPED WITH PUFF PASTRY & SERVED WITH FRIES. (1,3,8,9,12,13)

GALLAGHERS BURGER: 8OZ IRISH PRIME BEEF, TREACLE ONION JAM, BEEF TOMATO, PICKLES, STREAKY BACON, MELTED CHEDDAR, GRILLED BRIOCHE BUN, FRIES (20 MINS COOKING TIME). €19 (1,3,7,10,11,12)

THE STEAK: 10 OZ DRY AGED RIB-EYE, FRANCISCAN WELL BEER BATTERED ONION RINGS, FRIES & PEPPERCORN SAUCE OR GARLIC BUTTER. €25 (1,3,7,12)

BEEF & REEF: 10 OZ DRY AGED RIB-EYE, FRANCISCAN WELL BEER BATTERED ONION RINGS, FRIES, TOPPED WITH WHOLE TIGER PRAWNS. IN GARLIC. €30 (1,2,3,4,7,12)

SIDES

FRIES (1,12) €3.5 | SWEET POTATO FRIES (1) €4.5 | ONION RINGS (1) €4 | SIDE SALAD €4
ROASTED VEGETABLES €4 (7,9,10) |

DESSERT MENU & DRINKS MENU AVAILABLE.

DUE TO THE SIZE OF OUR KITCHEN, PRIMARY ALLERGENS ARE PRESENT. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

OUR BEEF IS 100% IRISH & FULLY TRACEABLE. OUR SUPPLIER IS P. O'CONNELL & SONS.

1.CEREALS CONTAINING GLUTEN 2.CRUSTACEANS 3.EGGS 4.FISH 5.PEANUTS 6.SOYBEANS 7.MILK 8.NUTS 9.GELERY 10.MUSTARD 11.Sesame SEEDS 12.SULPHUR DIOXIDE & SULPHITES 13.LUPIN 14.MOLLUSCS

