

# GALLAGHERS



GASTROPUB

EVENING MENU - SERVED MONDAY-SUNDAY

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## STARTERS

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

PANKO CRUMBED BOILIE GOAT'S CHEESE CROQUETTES, ROAST BEETROOT PUREE, HOUSE PICKLED VEGETABLES, SHAVED BABY RADISH. €8 (1,3,7)

BURNT MAPLE & CIDER GLAZED BABY VEGETABLES, RAS EL HANOUT CAULIFLOWER PUREE, DUKKAH €6 (V)(GF)(7,8,10,11)

GOLDEN MISO COD CROQUETTES, PANKO CRUMBED, PEA & MINT AIOLI, LEMON DUST. €10 (1,3,4,6,7,9,10,12)

SKEGHANORE DUCK LEG CONFIT, ROLLED IN PARMA HAM, CORN & THYME PUREE, KALE RED CABBAGE SLAW, SPICED PLUM GEL €10 (GF)(7,9,10,12)

PRESSE OF TREACLE, SLOW ROASTED TIMOLEAGUE PORK SHOULDER, CHARRED GRANNY SMITH APPLE, PARSNIP CRISPS, CHIPOTLE DRESSING €10 (GF)(3,9,10)

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

## SHARING BOARDS

MEAT BOARD, SERVED WITH WARM CROSTINI. €28

- CRISPY ROAST CHICKEN PASTILLA, CHERMOULA GLAZE. (1,3,7,10,11)
- PRESSE OF TREACLE PORK SHOULDER, CHIPOTLE DRESSING, HARRED APPLE. (3,9,10)
- 8 HOUR CONFIT BEEF SHOULDER 'OSSO BUCCO', GREMOLATA. (1,9,10,11)
- PANKO CRUSTED OLIVES WITH A HARISSA AIOLI. (1,3,7,12)

SEAFOOD BOARD, SERVED WITH WARM CROSTINI. €30

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

WE REGRET THAT DURING BUSY PERIODS, WE ARE UNABLE TO SPLIT BILLS.

## MAINS

CRISPY PAN-ROASTED KALE & LEEK 'BUBBLE & SQUEAK', JERUSALEM ARTICHOKE VELOUTE, ROASTED ARTICHOKE, CHARRED APPLE, CASHEL BLUE CRUMBLE, TRUFFLE OIL. €15.50 (V)(GF)(7,9,10)

ROAST BUTTERNUT SQUASH & BABY SPINACH BARLEY RISOTTO, KALE CRISPS, TOASTED HAZELNUTS, MARINATED FETA. €15.50 (V) (VEGAN OPTION AVAILABLE) (1,7,8,9)

FISH N' CHIPS: LOCALLY SOURCED CATCH OF THE DAY IN A FRANCISCAN WELL 'CHIEFTAIN IPA' BEER BATTER, FRIES, MUSHY PEAS & TARTAR SAUCE. €18 (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. €18.50 (1,2,4,7,9,10,12,14)

ORCHARD THIEVES CIDER BRINED ROAST CHICKEN, SMOKED BACON & LEEK MASH, SAUTEED IRISH CABBAGE, CARROTS, ROASTING JUS. €18.50 (GF)(7,12)

ROAST OF THE DAY: PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL. €19.50

GALLAGHERS SIGNATURE PIE: IRISH BEEF & CORK'S LOCAL STOUT 'BEAMISH' WITH ROOT VEG. TOPPED WITH PUFF PASTRY & SERVED WITH FRIES. €17 (1,3,8,9,12,13)

GALLAGHERS BURGER: 8OZ IRISH PRIME BEEF, TREACLE ONION JAM, TOMATO, PICKLES, STREAKY BACON, MELTED CHEDDAR, GRILLED BRIOCHE BUN, FRIES (20 MINS COOKING TIME). €16 (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. €25.50 (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)

AUTHENTIC MUMBAI CHICKEN TIKKA MASALA (SPICY), SAFFRON RICE, POPPADOM CRISPS. €18.50 (GF)(7,10,11,13)

## SIDES

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

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.CELERY 10.MUSTARD 11.SESAME SEEDS 12.SULPHUR DIOXIDE & SULPHITES 13.LUPIN 14.MOLLUSCS