

# Lunch

Monday - Friday

| Kids, Dessert & Drinks Menu Available.

## SOUP OF DAY

Served with Farm House Soda Bread (V) €5.50  
COMBO: Add a Cup of Soup to any Sandwich €2.00

## SANDWICHES

**Vegetarian** <sup>1,5,7,8</sup>  
Warm Chickpea, Mint & Ras-El Hanout Tikki, Muhamarra Pesto  
Mixed Leaves, Feta. (V) €6.80 (Sandwich + Soup + Coffee = €10)

**Roast Chicken** <sup>1,3,7,10,11,12</sup>  
Lemon, Garlic & Tarragon Roast Chicken bound in a Basil Mayo,  
Red Pepper Sun-Blushed Tomato Tapenade, Baby Gem in a Brioche  
Roll. €6.80 (Sandwich + Soup + Coffee = €10)

**Home Cut Ham** <sup>1,3,5,7,10</sup>  
Brown Sugar, Mustard Glazed Country Ham, Dressed with Celeriac,  
Apple Remoulade, finished with a Chilli Pineapple Chutney. €6.80  
(Sandwich + Soup + Coffee = €10)

**Open Smoked Salmon** <sup>1,2,4,7,8,9,10,11</sup>  
West Cork Smoked Salmon, Bloody Mary Mayo, Baby Gem, Crispy  
Fried Capers, Pea-Shoots on Farmhouse Soda Bread. €9.50  
(Sandwich + Soup + Coffee = €12)

**'Roast in a Roll'** <sup>1,3,7,9,10,11</sup>  
8 Hour Slow Roasted Butcher's Cut served in a Warm Rustic  
Ciabatta, Home Cured Slaw, Potato Chive Salad. €9.00

**Reuben** <sup>1,3,7,10,11</sup>  
Sliced Hot Salt Beef, House Sauerkraut, Melted Gruyere, REUben  
Dressing in a Grilled Sourdough served with Fries. €9.00

**Toasty** <sup>1,7,10,12</sup>  
Glazed Country Ham, Beef Tomato, Red Onion, Hegarty's Mature  
Cheddar served with Fries. €9.00

## SALADS

Warm Miso- Ginger Roasted Pumpkin, Green Beans, Golden  
Cauliflower, Confit Beetroot, Kale Crisps, Pickled Raisins,  
Dukkah, Marinated Feta, Spinach-Pinoli Pesto.  
(GF)(V)(Vegan Option Available) <sup>6,7,8</sup> €12.00

Bulgur Tabbouleh, Cracked Wheat, EVOO-Citrus Dressing,  
Roasted Peppers, Cucumber, Tahini, Parsley, Dill & Mint with Pan  
Seared Halloumi. (GF)(V)(Vegan Option Available) <sup>1,7,11</sup> €12.00

Gallagher's Green Goddess with Baby Gem, Broccolini, Green  
Beans, Watercress, Red Onions, Toasted Pinoli in a Basil, Lemon &  
Parmesan Dressing. (GF)(V) <sup>3,7,8,10</sup> €10.00

ADD:

Grilled Thyme, Pink Peppercorn, Lemon Irish Chicken Supreme  
€4.50

OR

Pan-Seared Catch of the Day €4.50

## MAINS

Baked Sticky Wings <sup>9,10,12</sup> (10-12 Wings)  
West Cork Whiskey Glazed Wings with Blue Cheese & Truffle  
Dip, served with Celery. (GF) €9.50

**Steak Ciabatta** <sup>1,3,7,10,12</sup>  
Grilled 8 Oz Sirloin, Red Cabbage-Kale Kimchi, Sriracha  
Mayo, Chieftain Onion Fritters, Warm Ciabatta served with  
Hand-Cut Fries. €14.50

**Gallaghers Signature Pie** <sup>1,3,7,9,10,11,12</sup>  
Irish Beef & Cork's Local Stout 'Beamish' with Root Veg  
topped with Puff Pastry. Served with Hand-Cut Fries €14.00

**Gallaghers Signature Burger** <sup>1,3,7,10,11,12</sup> (15 Minute Cooking Time)  
Two 4 Oz Irish Prime Beef Patties, Treacle Onion Jam, Confit  
Garlic Aioli, Beef Tomato, Pickles, Streaky Bacon, Melted  
Cheddar in a Grilled Brioche Bun & Fries. €14.00

**Risotto** <sup>1,7,8,11,12</sup>  
Pearl Barley Risotto with Roasted Butternut Squash, Crispy  
Kale, Spinach, Marinated Feta, Dukkah.  
(V)(Vegan Option Available) €12.50

**Fish n' Chips** <sup>1,3,4,7,10,12</sup>  
Fresh Catch of the Day, Local Franciscan Well 'Chieftain' IPA  
Beer Batter served with Fries, Pea Puree, Tartare Sauce.  
€14.50

**Fish Pie** <sup>1,4,7,9,10,12</sup> (15 Minute Cooking Time)  
Chunky Fish, Smoked Salmon & Haddock in a Tarragon  
White Wine Veloute topped with a Whipped Leek Mash &  
Parmesan Gratin, Seaweed Butter Crostini. €14.50

**Catch of the Day** <sup>4,7</sup>  
Plancha Seared, Fresh Catch served with Sauteed Farm  
Greens, Leek Mash, Pan Scorched Herb Butter. (GF) €15.00

## SIDES

Hand-Cut Fries €3.50

Truffle Fries with Parmesan Aioli €4.50

Side Salad €4.00

Chieftain IPA Beer-Battered Onions Fritters €4.00

Buttered Greens €4.50

PUREZZA PREMIUM FILTERED WATER 750ml.  
Sparkling €3.00 | Still €2.00

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



# GALLAGHERS

---

## GASTROPUB