

## STARTERS

Root Crisps, Garlic Aioli, Lemon Pepper. (V)(GF)(3,12) €5

Burnt Maple & Toasted Coriander Glazed Baby Vegetables, Beetroot-Ginger Hummus, Hazelnut Dukkah. (Vegan)(GF)(8,9,10,11) €6.50

Skeaghanore Duck Leg Confit, Potato-Thyme Crust, Red Cabbage Pastilla, Spiced Plum Gel. (GF)(1,7,10) €10.90

Crispy Spinach, Basil Arancini, Sun-Blushed Tomato & Roast Pepper Aioli, Kale Crisps. (V) (1,3,7,9,10) €9.00

Golden Miso Cod Croquettes, Panko crumbed, Yuzu-Mango Gel, Tartare of Smoked Salmon, Dill & Cucumber, House Pickles. (1,3,4,6,7,9,10,12) €10.90

Presse of 8 Hour Slow Roast Lamb Shank (off the bone), Star Anise spiced Butternut Squash Puree, Toasted Seed & Pistachio Praline, Parsnip Crisps. (GF)(6,7,8,9,10) €10.50

Gallagher's Cheese Board: Selection of Cheese, Apple Chutney, Grapes, Candied Walnuts & Warm Crostini. (1,7,8,9,10,11,12) €14.50

## MAINS

Crispy Pan-Roasted Kale & Leek 'Bubble & Squeak', Jerusalem Artichoke Veloute, Roasted Artichoke, Burnt Apple Gel, Cashel Blue Cheese Crumble, Truffle Oil, Candied Smoked Walnuts. (V)(GF)(7,8,12) €16.50

Pearl Barley Risotto, Baby Spinach, Pea Puree, Mint, Sautéed Greens, Marinated Feta, Dukkah, Kale Crisps. (V)(Vegan option available)(1,7,8,9) €16.50

Fish n' Chips: Locally Sourced, Catch of the Day in Cork's Local Franciscan well "Chieftain IPA" Beer Batter, Fries, Mushy Pea Puree & Tartar Sauce. (1,2,4,7,9,10,12,14) €18.50

Fish Pie: Chunky, Smoked Fish in a Tarragon White Wine Veloute with Whipped Leek Mash, Parmesan, Gratin, Seaweed Buttered Crostini. (1,2,4,7,9,10,12,14) €19.00

Orchard thieves Cider Brined Roast Chicken with Whiskey & Thyme infused Potato Gratin, Roast Carrots, Braised Greens, Roast Jus. (GF)(6,7,9,10,12) €19.50

The Roast: 8 Hour Slow Roast Butcher's Cut served with Braised Root Vegetables, Potato of the Day, Roasting jus. (Ask your Server for today's special). €19.50

Gallagher's Signature Pie: Irish Beef & Cork's Local Stout 'Beamish' with Root Vegetables topped with Puff Pastry. Served with Fries. (1,3,6,7,9,11,12) €18.50

Gallagher's Burger: 8 Oz Irish Prime Beef Patty, Tomato, Pickles, Baby Gem, Aioli, Streaky Bacon, , Melted Cheddar, Red Onion Jam, Grilled Brioche Bun & Fries. (20 mins cooking time) (1,3,7,10,11,12) €16.50

The Steak: 10 Oz Dry-Aged Rib Eye, Cork' Local Franciscan Well Beer-Battered Onion Rings, Buttered Greens, Fries & Peppercorn sauce OR Garlic Butter (1,3,6,7,9,10,12) €26.50

Beef & Reef: 10 Oz Dry-Aged Rib Eye, Cork's Local Franciscan Well Beer-Battered Onion Rings & Fries, topped with Whole Tiger Prawns in Garlic Butter. (1,2,3,4,7,12) €31.50

Authentic Mumbai Chicken Tikka Masala (Spicy), Saffron Rice, Poppadum Crisps. (GF)(7,10,11,13) €19.50

Cork on a Fork: A daily special that is created by our Chefs. Please ask your server for details. €22.00

## SHARING BOARDS

Served from 5:00pm on Weekends.

### Meat Board. €30

Crispy Roast Chicken Pastilla, Chermoula Glaze. (1,3,7,10,11)

Presse of Slow Roast Lamb Shank, Charred Apple Gel. (3,9,10)

8 Hour Confit Beef Shoulder, Osso Bucco, Gremolata (1,6,9,10,11)

Panko Crusted Olives with Harissa Aioli. (1,3,7,12)

Served with Warm Crostini.

### Seafood Board. €34

Bantry Bay Gratin of Mussels in a Tarragon White Wine Veloute. (1,4,7,9,10,12,14)

Whole Tiger Prawns, Smoked Pimenton infused Chickpea Saffron Stew. (2,4,9,12,14)

Dingle Crabmeat, Pink Grapefruit, Bloody Mary Gel, Soft Herbs. (2,10,12)

Miso Cod Croquettes, Yuzu-Mango Gel. (1,4,7,8,9,10)

Panko Crumbed Olives with a Harissa Aioli. (1,3,7,12)

Served with Warm Crostini.

## SIDES

Fries €4.50. (1,12)

Beer-Battered Onion-Rings €4.50 (1)

Tempura of Sweet Potato Fries. €5.00 (1)

Buttered Greens. €4.50 (7)

Roasted Vegetables. €4.50 (7,9,10)

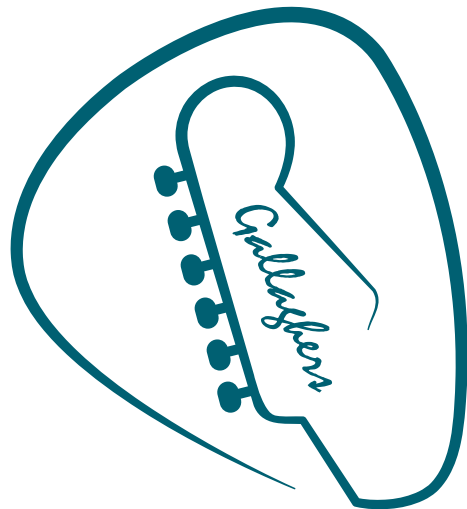
Truffle Fries €5.50. (1,3,7)

Filtered Water Still 700ml €2.50 Sparkling 700ml €3.00

Childrens Menu Available

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

WE REGRET THAT DURING BUSY PERIODS, WE CANNOT SPLIT BILLS. 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.



# GALLAGHERS

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G A S T R O P U B

## Evening Menu

[www.gallagherspubcork.com](http://www.gallagherspubcork.com)