

THE GALLERY  
EVENING MENU

*Lady Charlotte Antoinette de Brantôme*  
(1759-1808)

# THE GALLERY

**Soup Of The Day** *Sour Dough Flute* (1,6, 7)V €12.00

**Superfood Bowl** *Kale, Gem, Avocado, Scallion, St Tola, Alfalfa Sprouts, Mixed Seeds & Nuts, Broccoli, Quinoa, Citrus Dressing* (8,12)V €19.00

**Burren Smokehouse Salmon Platter** *Diced Onion, Baby Capers, Lemon, Brown Soda Bread* (1,4,7,12) €29.00

**Irish Black Angus Steak Burger** *Sweet Pickle, Hegarty Cheddar, Beef Tomato, Garlic Mayo, Pont Neuf, Brioche Bun* (1,3,7,10,12) €29.00

**The Castle Fish & Chips** *Wild Atlantic Cod, Red Ale Batter, Watercress, Endive & Gem, Citrus & Garlic Remoulade* (1,4,7,10,12) €29.00

**Paillard of Organic Clare Island Salmon** *Tender Stem Broccoli, Scallion Mash, Tarragon & Citrus Sauce* (4,7,12) €34.00

**Wild Atlantic Way Sharing Platter** *Sextons Crab Claws, Kelly Oysters, Burren Smoked Salmon, Prawns, Lobster* (1,2,3,4,7,10,12,14) €70.00

## Desserts & Cheese

**Dromoland's Bramley Apple Crumble** €15.00  
*Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream* (1,3,7,8)

**Warm Opera Chocolate Brownie** €15.00  
*Bailey's Ice Cream, Salted Caramel Sauce* (1,3,7,8)

**Irish Farmhouse Cheeseboard** €22.00  
*House Chutney, Grapes, Celery, Walnuts, Crackers & Sourdough* (1,3,7,8,9,12) *Sharing* €40.00

### BE FOOD ALLERGEN AWARE

*\*Allergy Advice: Dishes May Include Ingredients Not Listed, Please Inform Your Server If You Have Allergy Concerns.*

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 and sulphites 13. Lupin 14. Molluscs