

# THE GALLERY EVENING MENU

*Lady Charlotte Antoinette P. Brien*  
(1759-1808)

# THE GALLERY

**Soup Of The Day** *Sour Dough Flute (1,7) 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.*