

# GALLERY

£35 per person

Soup of the day (vg)  
Guinness wheaten bread

Classic Prawn cocktail, gem lettuce, Maryrose sauce

Goat Cheese bon-bons, bitter leaves, roast beetroot

Duck liver Parfait, caramelised onion chutney, toasted sourdough

Caesar Salad, gem lettuce, bacon, soda bread croutons

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Roast Sirloin, Roast Chicken, Pork loin  
served with chefs' seasonal vegetables, potatoes, and rich gravy

Pan fried Salmon or Cod  
Mash, Seasonal vegetables, hazelnut beurre noisette

Malone 7oz Beef burger  
Caramelised onion chutney, cheddar cheese and Ballymaloe relish, skin  
on fries

Mushroom & Leek Pie (v)  
served with chefs' seasonal vegetables, potatoes, and rich gravy

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Textures of chocolate - Rich chocolate brownie, white chocolate  
mousse, chocolate soil

Raspberry, White Chocolate cheesecake, fresh cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Irish Cheeses  
Gubbeen oatcakes Pear and lime chutney, Grapes

## Sides

Seasonal Vegetables (v, gf) £4  
buttery mash (gf) £4  
fries (v, gf) £4  
green salad (v, gf) £3