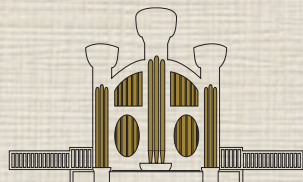




## WINTER SET MENU

3 COURSES PLUS TEA OR COFFEE OR SUBSTITUTE A COURSE FOR A DRINK - ASK YOUR SERVER FOR DETAILS



### STARTERS

**SOUP OF THE DAY** (1, 2, 7, 13, 15)

SERVED WITH OUR HOMEMADE BROWN BREAD

**WILD ATLANTIC MUSSELS** (1, 2, 3, 7, 14, 15)

SERVED WITH TOASTED FOCACCIA BREAD

**GOATS CHEESE PANNA COTTA** (1, 7, 10, 11, 15, 17, 19, 20)

SERVED WITH WILD BERRY & GINGER COMPOTE AND GRANOLA CRUMB

**SLOW BRAISED BEEF BRISKET** (1, 2, 14, 15)

SERVED WITH CARAMELISED ONION & TOASTED ROSEMARY & GARLIC BREAD

**ROCKET, KALE, BUTTERNUT SQUASH & WALNUT SALAD** (10, 13, 2, 15)

BUTTERNUT SQUASH & WALNUTS WITH ROCKET & KALE LEAVES, SEA SALT CROUTONS WITH A CRANBERRY DRESSING

### MAINS

**PRIME IRISH FILLET STEAK \*€5 SUPPLEMENT** (1, 2, 7, 14, 13, 15)

TENDER FILLET OF IRISH BEEF WITH TURNED & MASH POTATO, ROASTED PORTOBELLO MUSHROOM, GUINNESS BRAISED ONION ROASTED VEGETABLES & RED WINE JUS

**PRIME IRISH SIRLOIN STEAK** (1, 2, 7, 14, 13, 15)

CUT FROM THE HIND QUARTERS, THE POPULAR IRISH SIRLOIN STEAK IS SERVED WITH BACON MASH POTATO, SLOW ROASTED PORTOBELLO MUSHROOM, GUINNESS BRAISED ONION, BABY CARROTS & PEPPERCORN SAUCE

**CHICKEN ALA BRASSA** (1, 7, 13, 14)

SUCCULENT CHICKEN BREAST IN A LIME, CORRIANDER, CHILLI CREAM SAUCE, ROASTED FONDANT POTATOES & STEAMED GREENS

**DUO OF COD & CLAMS** (2, 3, 5, 7, 13, 14, 15)

FRESH COD WITH A LEMON & HERB CRUST, LOCALLY FISHED CLAMS SERVED WITH FONDANT POTATO, MANGETOUT, AND ROAST VINE CHERRY TOMATOES WITH A SHRIMP & BRANDY CREAMY SAUCE

**WILD MUSHROOM RISOTTO** (7, 2, 13, 14)

TOPPED WITH CRÈME FRAICHE & PARMESAN CRUMB & CONFIT CHERRY TOMATO

### SIDE DISHES

ALL SIDES €3.50 EACH

**SELECTION OF VEGETABLES | SAUTÉED ONIONS  
SAUTÉED MUSHROOMS | SAUTÉED GARLIC POTATOES  
BABY POTATOES | CHIPS | SIDE SALAD**

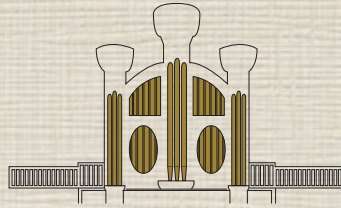
FOR ANY DIETARY REQUIREMENTS OR INFORMATION ABOUT ALLERGENS IN OUR INGREDIENTS, PLEASE ASK YOUR SERVER

**SUN - THURS €36.95 PER PERSON ♦ FRI & SAT €41.95 PER PERSON**

10% SERVICE CHARGE ON TABLES OF 6 OR MORE & WILL BE DISTRIBUTED DIRECTLY TO THE STAFF

# THE Gallery

RESTAURANT AT THE CHURCH



## DESSERTS

**MELT IN THE MIDDLE CHOCOLATE FONDANT (2, 4, 7, 15)**

SERVED WITH VANILLA BEAN ICE-CREAM

**CRÈME BRÛLÉE OF THE WEEK (2, 4, 7, 15)**

SERVED WITH HOMEMADE SHORTBREAD BISCUIT

**WARM IRISH APPLE CRUMBLE (2, 4, 7, 15)**

SERVED WITH VANILLA BEAN ICE-CREAM & CHANTILLY CREAM

**BAILEYS IRISH CREAM CHEESE CAKE (2, 4, 7, 14, 15)**

SERVED WITH HONEYCOMB & WHITE CHOCOLATE SHAVINGS

**WARM CHOCOLATE & CHERRY BROWNIE (3, 4, 7, 19)**

SERVED WITH VANILLA BEAN ICE CREAM & DARK CHOCOLATE SAUCE

## THE CHURCH SPECIALITY COFFEES

JAMESON IRISH COFFEE €6.25

BAILEYS IRISH CREAM COFFEE €6.25

## DIGESTIF

<b>NOBEL ONE SEMILLION 75ML</b>	<b>€8.95</b>
<b>MUSCAT DE BEAUMES DE VENISE 75ML</b>	<b>€7.95</b>
<b>WARRE'S LBV PORT</b>	<b>€6.95</b>
<b>WARRE'S OTIMA 10 YEAR TAWNY PORT</b>	<b>€7.95</b>
<b>SWEET AGNES RIESLING</b>	<b>€6.00</b>
<b>SAN LEONARDO GRAPA STRAVECCHIA</b>	<b>€6.00</b>
<b>LIMONCELLO</b>	<b>€6.00</b>

### LIST OF ALLERGENS:

1- CELERY	6- LUPIN	11- PEANUTS	16- WALNUTS
2- GLUTEN	7- LACTOSE	12- SESAME SEEDS	17- OATS
3- CRUSTACEANS	8- MOLLUSC	13- SOYA	18- BARLEY
4- EGGS	9- MUSTARD	14- SULPHUR DIOXIDE	19- ALMONDS
5- FISH	10- NUTS	15- WHEAT	20- COCONUT