



FIRST

FRENCH ONION SOUP

1,7,9

TUNA NICOISE SALAD (SUPPLEMENT €4)

GRILLED TUNA, MIXED GREENS, BABY NEW POTATOES, BLACK OLIVES, CHERRY VINE TOMATOES,
GREEN BEANS, BOILED FREE RANGE EGGS IN A DIJON MUSTARD VINAIGRETTE

3,4

PATE DE CAMPAGNE

SERVED WITH TOASTED SOURDOUGH BAGUETTE AND RED ONION MARMALADE

1,7,9

CHICKEN THREE WAYS

CHICKEN AND WILD MUSHROOM BALLOTINE, CRISPY CONFIT CHICKEN WINGS, CURED EGG YOLK
SERVED WITH A WARM YEAST BREAD AND CARAMELIZED RED ONION

1,3,7,9,10

WARM POTATO PANCAKE AND BALLYHACK SMOKEHOUSE SALMON

SERVED WITH A CHIVE INFUSED CREME FRAICHE

7,8,10

GRILLED GOATS CHEESE AND CANDIED WALNUT SALAD

7,8

SECOND

PAN FRIED FILLET OF KILMORE SEA BASS

SERVED WITH FENNEL AND PLUM TOMATO SALAD AND MUSSELS VELOUTÉ

4,7,13

BRAISED BEEF FEATHER BLADE (SUPPLEMENT €5)

SERVED WITH BABY CARROTS AND DAUPHINOISE POTATOES

7,9

SUPREME OF CHICKEN COQ AU VIN

SERVED WITH GARLIC AND PARSLEY POTATOES

7,9

BAKED FILLET OF HAKE WITH HERB CRUST

SERVED WITH CITRUS AND SALSIFY, WILTED RADICCHIO AND MUSSELS VELOUTE

1,2,4,7

WICKLOW LAMB SHANK

SERVED WITH CHAMP POTATOES, FRENCH GREEN BEANS, IRISH CIDER AND WILD GARLIC JUS

7,9

GRILLED MEDITERRANEAN VEGETABLE RATATOUILLE

SERVED WITH PILAU LONG GRAIN RICE

9

ALL MAIN COURSES SERVED WITH A SIDE OF POMMES PURÉES AND SEASONAL STEAMED VEG

THREE COURSE...46 TWO COURSE...36





BRANDON HOUSE HOTEL
& SOLAS CROÍ ECO SPA

The Gallery Restaurant

The Gallery Restaurant prides itself on using the best quality, locally sourced ingredients. Our expert team of chefs are passionate about food and strive to have this passion reflected in their creations.

Adorning the walls of The Gallery Restaurant are the works of revered Irish artist's and sculptors, a collection expertly curated by the Quinn Family for generations. The names of Irish poets, sculptors, and artists frame the space, creating a warm, inviting atmosphere.

“Though their life was modest, they believed in eating well.”
— James Joyce

Allergen Index

(1)Gluten and products thereof (2) Crustaceans (crab, lobster, shrimp) (3) Eggs and products thereof (4) Fish and products thereof (5) Peanuts and products thereof (6) Soybeans and products thereof (7) Milk and products thereof (8) Nuts (9) Celery and products thereof (10) Mustard and products thereof (11) Sesame and products thereof (12) Lupin (type of seed flour) (13) Molluscs (oysters, mussels, scallops) (14) Sulphur dioxides and sulphites

