

GALLERY MENU



BE FOOD ALLERGEN AWARE

Numbers in brackets refer to the allergen chart on the page six of this menu.

MORNING COFFEE

Selection of Dromoland Biscuits <i>Shortbread, Almond & Fruit Flavoured (1,3,7,8)</i>	€7.50
Banana & Pecan Bread (1,3,7,8)	€7.50
Fruit or Plain Scones <i>Clotted Cream & Fruit Preserve (1,3,7,12)</i>	€7.50
The Gallery Fruit Cake <i>Traditional Fruit & Porter Cake (1,3,7,8,12)</i>	€8.00

GALLERY CLASSICS

Classic Dromoland Castle Club <i>On White Bloomer Loaf with Roast Irish Chicken Breast, Free-Range Egg, Vine Tomato, Laughnanes Bacon & Gem (1,3,10,12)</i>	€24.00
Smoky Chicken Sour Dough Baguette <i>Smoked Paprika Irish Chicken, Compote Peppers & Red Onion, Cos, Rocket (1,3,7,10,12)</i>	€20.00
Open Burren Smokehouse Smoked Salmon <i>Dromoland Brown Soda Bread with Baby Capers & Onion, Green Salad & Scallions (1,3,4,7,10,12)</i>	€22.00
Avocado & Bacon Melt <i>Sriracha, Hegarty's Cheddar, Toasted Brioche, Gem (1,3,7,10,12)</i>	€19.00
Vegan Tofu Wrap <i>Fried Tofu, Jalapeno Peppers, Sun Blushed Tomato, Red Onion, Hummus, Spinach (1,6,11,12)</i>	€19.00

All prices incur a 15% service charge subject to VAT.

CAVIAR

Ars Italica Oscietra Classic 30g <i>A subtle fruity and nutty flavoured caviar, dark brown to beige tone. Our Caviar is served with warm blinis, crème fraiche and traditional garnish. (1,3,4,7)</i>	€160.00
Ars Italica Oscietra Royal 30g <i>The eggs range in colour from charcoal grey to a golden nut brown. With sea salt and nutty finish. Our Caviar is served with warm blinis, crème fraiche and traditional garnish. (1,3,4,7)</i>	€200.00

SOUPS & STARTERS

Soup of the Day <i>Sour Dough Flute (1,7)</i>	€10.00
Shellfish Bisque <i>Tarragon, Brandy, Ginger (1,2,7,9,12)</i>	€13.00
Tom Yum Kai <i>Classic Thai Chicken & Shrimp Broth, Chilli, Scallion, Mushroom (2,4)</i>	€17.00
Kelly Oysters <i>Half Dozen Rock Oysters, Lemon, Cabernet Vinegar Shallots (12,14)</i>	€26.00
St. Tola Goat Cheese Bruschetta <i>Salsa Verde, Sourdough (1,7,8,10,12) V</i>	€17.00
Burren Smokehouse Salmon Platter <i>Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,4,7,12)</i>	€27.00

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SALADS

Traditional Caesar Salad <i>Baby Romaine, Croutons, Parmesan, Dromoland Caesar Dressing (1,3,4,8,10,12)</i>	€18.00
Superfood Bowl <i>Kale, gem, Avocado, Scallion, Alfalfa Sprouts, Mixed seeds & Nuts, Broccoli, Quinoa, Citrus Dressing (8,12) V</i>	€19.00
Caprese Salad <i>Thinly Sliced Beef Tomato, Toons Bridge Buffalo Mozzarella, Basil, Olive Oil, White Balsamic (7,12) V</i>	€18.00

FROM THE LAND

Irish Black Angus Steak Burger <i>Sweet Pickle, Hegarty Cheddar, Beef Tomato, Garlic Mayo, Pont Neuf, Brioche Bun, Pont Neuf Fries (1,3,7,10,12)</i>	€28.00
Piccata of Andarl Pork <i>Cucumber, Tomato, Baby Capers, Green Beans, New Potato Sauté, Pont Neuf Fries (7,9,12)</i>	€27.00
Irish Black Angus Sirloin Minute Steak <i>Pont Neuf, Wild Mushrooms, Red Onion, Charred Gem, Green Peppercorn Remoulade, Pont Neuf Fries (3,7,10,12)</i>	€38.00
'The Friendly Farmer' Chicken Breast <i>Tagliatelle Champenoise, Foie Gras, Truffle, Pont Neuf Fries (1,3,7,12)</i>	€34.00

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FROM THE SEA

The Castle Fish & Chips <i>Wild Atlantic Cod, Red Ale Batter, Watercress, Endive & Gem, Citrus & Garlic Remoulade (1,4,7,10,12)</i>	€28.00
Paillard of Organic Clare Island Salmon <i>Tender Stem Broccoli, Scallion Mash, Tarragon & Citrus Sauce (4,7,12)</i>	€34.00
Wild Atlantic Way Sharing Platter <i>Sextons Crab Claws, Kelly Oysters, Burren Smoked Salmon, Trout & Mackerel, Fish Beignet, Prawns, Calamari, Lobster, Mussel & Clams (1,2,3,4,7,10,12,14)</i>	€70.00

FROM THE GARDEN

Plant Based Burger <i>Brioche Bun, Hegarty Cheddar, Onion, Vine Tomato, Gherkin, Pont Neuf Fries (1,3,7,10,12) V</i>	€26.00
Vegetable Rigatoni <i>French Beans, Peas, Leeks, Extra Virgin Olive Oil, Basil & Tarragon Pistou, Aged Parmesan (1,3,7) V</i>	€25.00
Rooster Baked Potato Gnocchi <i>Grilled Provençale Vegetables, Baby Capers, Basil (1,3,7,12) V</i>	€25.00
Pimento Arborio Risotto <i>Tomato, Red Peppers, Rocket, Parmesan V (1,7,12)</i>	€25.00

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DESSERTS & CHEESE

Classic Crème Brulee <i>Fresh Berries, Biscotti (1,3,7,8)</i>	€13.00
Raspberry & Mango Bavaois <i>Sunshine Sorbet (1,3,7,8)</i>	€14.00
Dromoland Bramley Apple Crumble <i>Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream (1,3,7,8)</i>	€15.00
Warm 'Terra Rossa' Chocolate Brownie <i>Bailey's Ice Cream, Salted Caramel Sauce (1,3,7,8)</i>	€15.00
Irish Farmhouse Cheeseboard <i>House Chutney, Grapes, Celery, Walnuts, Crackers & Sourdough (1,3,7,8,12)</i>	€22.00

ALLERGY ADVICE

V - Denotes vegetarian

(Dishes may include ingredients not listed, please inform your server if you have allergy concerns)

1. **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 Sulphates**
13. **Lupin**
14. **Molluscs**

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WE LOVE FOOD AND OUR SUPPLIERS

Culinary tradition, both new and old, are important to our kitchen team, therefore we seek out suppliers and artisan producers who share these values, hence our menus are really a collaboration!

These traditions represent, for us, an exhibition of our shared food heritage on this island. Where possible, our ingredients are locally sourced, and we have been working with most of our suppliers for many years.

Smoked Organic Fish, Burren Smokehouse, Lisdoonvarna Co. Clare

Wild Atlantic fish and shellfish, CS Fish, Doonbeg Co. Clare & Star Seafoods Co. Kerry

Oysters, Clams & Mussels, Michael Kelly, Tyrone, Kilcolgan Co. Galway

Pastured Free-Range Eggs, Joe Melody Farm, Bunratty Co. Clare

We are associated with Certified Irish Angus Beef Producers

Sausages, Black & White Pudding, Meere's, Quin, Co. Clare

Pat O'Connor Meats, Limerick

Herbs, Flowers & Salad, Con Woods & John Millane, Newmarket on Fergus, Co. Clare

Goat Cheese, St. Tola, Inagh, Co. Clare

Cratloe Hills Sheeps Cheese, Cratloe, Co. Clare

Speciality Produce, Redmond Fine Foods, La Rousse Foods, Odaios Foods

Dromoland Blend Coffee & Black Tea, Rob Roberts, Broomhill, Dublin

Wild Mushrooms, Colm Smith, Irish Gourmet Mushrooms, Co. Limerick

Micro Herbs, Dave O'Callaghan, Munster Microgreens, Co. Tipperary

Wild Game, Gourmet Game, Scarriff Co. Clare

LEGENDSM

Preferred

HOTELS & RESORTS