



© Paul Bell



BAR & GRILL
AT
GALGORM

Dinner Menu

Selection of Breads and Oils	£4
Garlic Bread with Parmesan Cheese	£4

starters

Soup of the day	£4
Fresh housemade soup served with a crusty wedge	
The Gillies Platter	for 2 £15 for 4 £26
Cajun chicken strips, duck rolls, fish cakes, bang bang & nachos.	
“North Coast” Seafood Chowder (N)	£6
Served with a crusty wedge	
Salt & Chilli Squid (N)	£7
Fresh squid rings fried in salt & chilli, served with Asian salad and a sweet chilli dipping sauce	
Oak Smoked Salmon	£7
With Tomato and caper dressing and housemade wheaten muffin	
Gillies Prawn Cocktail (N,G)	£7
Succulent prawns with a spicy marie rose sauce and housemade wheaten muffin	
Lamb Kofta Kebabs (N,G)	£6
Lean minced lamb, chargrilled with Indian tandoori spices and yoghurt, cucumber & mint raita	
Bang Bang Chicken	£6
Wok tossed, lightly battered chicken breast, with stir fried vegetables, satay sauce and mixed leaves	
Nacho plate (V)	£7
With melted mozzarella, jalapenos, salsa and sour cream	
Savoury Duck Rolls (N)	£6
With sweet soy, anticusto and pickled cucumber	
Club Salad	Starter £5 Main £10
Succulent chicken pieces, maple bacon, avocado, housemade croutons, mixed leaves and herb mayo	
Cajun Chicken Strips	£6
Succulent inner fillets marinated in spices, tomato and red onion salad and sweet chilli mayo	
Gillies Fishcakes (N)	£6
With wasabi mayonnaise and pimiento puree	
Deep Fried Brie (V)	£6
With sweet tomato chutney, pine nut salad & herb vinaigrette	

all our meat and poultry are certified irish produce

entrees

Simply Grilled Salmon Escalopes (N, G)	£11
With pea & herb risotto	
Tandoori Monkfish (N,G)	£15
Chargrilled tandoori marinated monkfish tail, served on spiced chickpeas with naan bread and a yoghurt, cucumber & mint raita	
Grilled Seabass (N)	£13
On a bed of stir fried pak choi, spring onion, ginger and curry oil	
Scampi and Fries (N)	£12
Lightly battered scampi with rough cut fries and housemade tartar sauce	
Smoked Haddock (N,G)	£12
With crushed new potato and a creamy leek sauce	
Pasta Dish of the Day	£11
A classic Italian pasta fresh everyday (please ask your server for details)	
Chicken Bang Bang	£11
Wok tossed lightly battered chicken breast, with stir fried vegetables, satay sauce and mixed leaves	
Thai Curry with Rice	
Wok fried vegetables and chicken with a thai green curry sauce (N,G)	£12
Wok fried vegetables with a thai green curry sauce (N,G,V)	£9
Slow Roast Half Duck (G)	£14
Asian salad, with curry oil and soy	
Sizzling Fajitas	With Chicken (N): £13 Vegetarian:(N,V) £11
Jalapeno salad, guacamole, sour cream, salsa, cheese and warm floury tortilla wraps	
Wild Mushroom, Pea & Asparagus Risotto (V,N)	£9
With shaved parmesan and truffle oil	
Chicken Schnitzel	£10
Whole butterfly chicken breast, finely crumbed served with mixed leaves and coleslaw	
Cordon Bleu; bacon lardons & melted cheddar	£12
Pizzaiola; classic tomato sauce & melted mozzarella	£12
“Knife and Fork” BBQ Ribs (N)	£13
Slow cooked, fall off the bone ribs with coleslaw and a housemade bbq sauce	
Thai Noodle Salad	
Hot, wok fried noodles, red onion, mint, coriander and Asian salad	
With marinated beef (N)	£11
With spicy chicken (N)	£9
With mixed vegetables (N,V)	£8
Goats Cheese Vol au Vent (N,V)	£9
With caramelised red onion, rocket salad and balsamic	



grills

Gammon Steak (N,G)	£12
Chargilled, served with fresh grilled pineapple and an egg	
Char-grilled Lamb Shoulder Chops (N,G)	£16
Served with grilled mediaterranean vegetables in a rich spicy tomato sauce	
Chargrilled 10oz Ribeye (N)	£16
Irish aged prime rib with house fried onions	
Chargrilled Sirloin (N)	£17
Irish aged prime sirloin with house fried onions	
Char-grilled Fillet Steak (N,G)	£24
Irish centre cut beef tenderloin with flat mushroom and plum tomato	
Mixed Grill (N)	£22
Irish aged prime rib steak, gammon, pork & leek sausage, lamb shoulder chop, bacon, fried egg, tomato & mushroom	
Gillies Burger (N)	£8
Ground prime Irish beef, with smoked apple-wood cheese, cured bacon, tomato, lettuce, sauteed onion ring and relish	
Surf and Turf (N,G)	£19
Aged Irish 10oz Rib eye with garlic sautéed prawns	

All steaks are seasoned with ground pepper and malden sea salt and served with either: **Bearnaise, Pepper or Mushroom sauce, or Garlic butter**

sides

Rough cut fries	£2.50
Grilled flat mushrooms	£3.50
Champ	£2.50
French beans with bacon lardons	£3.50
Housemade coleslaw	£2.50
Spicy wedges	£2.50
Garlic fries	£2.50
House fried onions	£3.00
Baked potato	£2.50
Mashed root vegetables	£3.00
Green salad	£3.50
Caesar Salad	£3.50
Mixed Salad	£3.50
Garlic bread with parmesan	£4.00

(N) Denotes dishes which do not contain nuts

Due to the presence of nuts in our ingredients there is a small possibility that nuts traces may be found in any of our items

If you require further information on the allergen content of our foods please ask a member of staff and they will be happy to help you

(V) Denotes dishes which are vegetarian

(G) Denotes Gluten free. Some dishes are served with bread but can be excluded from your dish

There is a discretionary 10% service charge for parties of 6 or more

gillies wine list

	175ml	250ml	btl
WHITE			
Villa Montes Sauvignon Blanc (Chile) Fresh and zesty with pineapple fruit.	£4.50	£5.75	£16
Douglas Green Chenin Blanc (South Africa) Medium dry with a lively hint of lime.	£4.75	£6.00	£17
Cornellana Chardonnay (Chile) Big rich tropical Chardonnay with mountains of fruit.	£4.75	£6.00	£17
Rosemount Road Chardonnay Verdelho Sauvignon (Australia) This crisp, dry tri-varietal blend has a purity of freshness and fruit which makes it almost irresistible	£5.25	£6.75	£19
Pinot Grigio, 'Santepietra' IGT Lamberti (Italy) An aromatic bouquet of fresh lemon and pear with a crisp citrus finish			£21
Villa Maria Marlborough Riesling (New Zealand) A lifted bouquet of ripe citrus-lime and spring-blossom aromas of white peach and nectarine			£20
Goldridge Marlborough Sauvignon Blanc (New Zealand) Enticing fruit flavours jump out of the glass with a pronounced grapefruit finish			£22
Mount Langi Ghiran 'Billi Billi' Pinot Grigio Superb dry white from cool climate vineyards with aromas of white peach and nectarine.			£24
Petit Chablis AC La Chablisienne (France) Superb unoaked Chardonnay, fresh and crisp with flinty flavours of grapefruit.			£27
Macon Blanc Villages Louis Jadot (France) Perfect white Burgundy, creamy savoury fruit with an elegant finish.			£24
Iona Sauvignon Blanc (South Africa) "One of South Africas best Sauvignons" Joanna Simon the Sunday Times.			£25
RED			
Villa Montes Cabernet Sauvignon (Chile) Rounded and smooth with concentrated blackberry fruit flavours.	£4.50	£5.75	£16
La Palma Merlot (Chile) Soft plummy fruit with a silky finish.	£4.75	£6.00	£17
Douglas Green Pinotage (South Africa) Medium bodied with juicy cherry fruit.	£4.75	£6.00	£17
Rosemount Road Shiraz Grenache (Australia) Superb blend delivering a spicy red with heaps of vibrant summer fruit flavours	£5.25	£6.75	£19
Wild Pig Merlot Vin de Pays d'Oc (France) France fights back with this soft juicy red.			£21
Chianti Conti Serrestori (Italy) Attractive cherry and raspberry aromas with a smooth palate.			£21
Goldridge Pinot Noir (New Zealand) Soft seductive Pinot with crushed raspberries and cream.			£24
Faustino de Crianza DOC Rioja (Spain) Intense, complex aromas of spice and new oak with velvety tannins.			£25
Montes Alpha Cabernet Sauvignon (Chile) A monster red, probably the best Chilean wine in the world. See for yourself.			£30
Chateau Dupray St Emilion (France) Superb beautifully balanced with a ripe berry fruit character and rounded tannins.			£31
ROSE WINE			
Rose d'Anjou Remy Pannier (France) Delightful fresh and fruity pink wine from the Loire Valley.	£4.75	£6.00	£19
Robert Mondavi Woodbridge Rose (California) A delicate, refreshing Blush wine with vibrant notes of red apple and fresh strawberry.			£18
SPARKLING WINE			
Faustino Brut Cava (Spain) Elegant Champagne-style sparker with small continuous bubbles and fresh biscuity aromas.			£26
Prosecco Ca Di Pietra (Italy) Streaked with a persistent perlage of minute bubbles with a fresh palate and good length.			£30
CHAMPAGNE			
Lanson Brut NV "Black Label" (France) A bouquet of ripe fruits and citrus create a sensation of plenitude and lightness.			£39
Lanson Rose (France) Aromas of roses and red fruits, well balanced with a good length on the finish.			£45