



BAR & GRILL
AT
GALGORTH

Dinner Menu

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

starter

The Gillies Platter	for 2 £14 for 4 £24
Peri peri chicken, duck rolls, scampi, bang bang, nachos	
“North Coast” Seafood Chowder	£6
Served with a crusty wedge	
“Galliagh” Smoked Salmon	£7
With tomato and caper dressing and wheaten bread	
Gillies Prawn Cocktail	£7
Succulent prawn with a spicy marie rose sauce and wheaten bread	
Bang Bang Chicken	£5
Wok tossed, lightly battered chicken breast, with stir fried vegetables and mixed leaves	
Nacho plate	£6
With mozzarella, jalapenos, salsa and sour cream	
Savoury Duck Rolls	£6
With sweet soy, anticusto and pickled ginger salad	
Caprese Salad	Starter £5 Main £8
Mozzarella cheese, plum, cherry and semi-dried tomato with pinenuts, rocket, basil and balsamic	
Spicy Chicken Wings	£6
Succulent roasted chicken wings with a blue cheese and celery dip	
Gillies Fishcakes	£6
With wasabi mayonnaise and pimiento puree	
Pinenut Crusted Goats Cheese	£6
With pepper coulis and herb leaf salad	

all our meat and poultry are certified irish produce

entrees

Simply grilled Salmon with lightly spiced linguini	£11
Filletted in house daily, simply grilled with chilli butter	
Grilled Seabass	£13
On a bed of stir fried pak choi, spring onion, ginger and curry oil	
Scampi and Fries	£12
Lightly battered scampi with rough cut fries and house-made tartar sauce	
Sweet and Sour Sole	£13
Floured fillets of sole served with a sweet and sour chutney	
Grilled Chicken Salad	£9
Hot char-grilled chicken, mixed leaves, apple, fennel, avocado and grilled foccacia	
Chicken Bang Bang	£10
Wok tossed, lightly battered chicken breast, with stir fried vegetables and mixed leaves	
Slow Roast Half Duck	£13
sundried tomato, red onion, scallions, pickled ginger salad, with curry oil and soy	
Sizzling Chicken Fajitas	£11
jalapeno salad, guacamole, sour cream, salsa, cheese and Tortilla Wraps	
Chicken Maryland	£11
Breaded chicken breast, fresh char-grilled pineapple, cured bacon and corn cob with banana fritter and grilled tomato	
“Peri Peri” Chicken Skewer	£12
Served with cous cous and crème fraiche	
“Knife and Fork” BBQ Ribs	£13
Slow cooked, fall of the bone ribs with coleslaw and a house made bbq sauce	
Beef Thai Noodle Salad	£10
Hot, sliced marinated wok fried steak with noodles, red onion, mint, corriander, lollo rosso and chilli dressing	

grills

Gammon Steak	£11
Char-grilled, served with fresh grilled pineapple and an egg	
Rosemary Roasted Rump of Lamb	£14
With crushed new potato, jus and mint sauce	
Chargrilled 10 oz Ribeye	£15
Irish aged prime rib with crispy onions	
Char-grilled Sirloin	£16
Irish aged prime sirloin with crispy onions	
Char-grilled Fillet Steak	£24
Irish centre cut beef tenderloin with flat mushroom and plum Tomato	
Mixed grill Skewer	£17
Pork, chicken fillet, chorizo, fillet steak, mushroom, tomato, sauté onions and fried egg	
Gillies Burger	£7
Ground prime Irish beef, with smoked apple-wood cheese, cured bacon, tomato, lettuce, braised onion and relish	
Sicilian Burger	£8
With ground prime Irish beef, mozzarella, pesto and pancetta, tomato, lettuce and relish	
Surf and Turf	£19
Aged Irish 10oz Rib eye with a Garlic Prawn Skewer	
All steaks are seasoned with ground pepper and malden sea salt and served with either: Bearnaise, Pepper or mushroom sauce. Or chilli or garlic butter	
Caesar, mixed or green Salad to accompany your entree	£3

vegetarian

Thai Vegetable Curry with Rice	£8
Wok fried vegetables with a Thai green curry sauce	
Vegetable Thai Noodles	£8
Hot, wok fried vegetables with noodles, red onion, mint, coriander lollo rosso and chilli dressing	
Goats Cheese Vol au Vent	£8
With caramelised red onion, rocket salad and balsamic	
Chickpea Falafeles	£9
Pitta bread, red onion and cucumber salad, served with tzatziki	

sides

Rough cut fries	£2.50
Grilled Flat mushrooms	£2.50
Champ	£2.50
Stir fried greens	£2.50
Spicy Wedges	£2.50
Garlic fries	£2.50
Tobacco onions	£2.50
Jumbo Baked potato	£2.50
Mashed root vegetables	£2.50
Saute onions	£2.50
Green Salad	£3
Caesar Salad	£3
Mixed salad	£3
Garlic Bread with parmesan	£4

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.



gillies wine list

	175ml	250ml	btl
WHITE			
Villa Montes Sauvignon Blanc (Chile)	£4	£5.25	£15
Fresh and zesty with pineapple fruit.			
Douglas Green Chenin Blanc (South Africa)	£4.25	£5.50	£16
Medium dry with a lively hint of lime.			
Cornellana Chardonnay (Chile)	£4.25	£5.50	£16
Big rich tropical Chardonnay with mountains of fruit.			
Penfolds Private Release Chardonnay (Australia)	£4.75	£6.25	£18
Buttery ripe fruit laced with soft oak flavours.			
Pinot Grigio, La Gioiosa (Italy)			£18
Light and dry with Granny Smith Apple flavours			
Goldridge Marlborough Sauvignon Blanc (New Zealand)			£19
Enticing fruit flavours jump out of the glass, with a pronounced grapefruit finish.			
Penfolds Riesling (Australia)			£18
Bursting with floral lime scented aromas.			
Glen Ellen Reserve Chardonnay (California)			£18
Medium dry, with fresh fruit salad and a hint of spice.			
Chablis AC Moreau (France)			£26
Melon and lemon fruit with a slight touch of mineral on the palette.			
Iona Sauvignon Blanc (South Africa)			£23
"One of South Africas best Sauvignons" Joanna Simon The Sunday Times.			
Macon Blanc Villages Louis Jadot (France)			£20
Perfect white Burgundy, creamy savoury fruit with an elegant finish.			
RED			
Villa Montes Cabernet Sauvignon (Chile)	£4	£5.25	£15
Rounded and smooth with concentrated blackberry fruit flavours.			
La Palma Merlot (Chile)	£4.25	£5.50	£16
Soft plummy fruit with a silky finish.			
Chianti DOCG Corsi (Italy)	£4.25	£5.50	£16
Dry cherries with soft redcurrants			
Penfolds Private Release Shiraz Cabernet (Australia)	£4.75	£6.25	£18
Full bodied, with rich flavours of peppers, spice and subtle oak.			
Wild Pig Merlot (France)			£18
France fights back with this soft juicy red.			
Douglas Green Pinotage (South Africa)			£16
Medium bodied with juicy cherry fruit.			
Goldridge Pinot Noir (New Zealand)			£22
Soft seductive Pinot with crushed raspberries and cream.			
Vina Pomal Rioja Crianza (Spain)			£19
Extremely soft silky Rioja with loads of warm jammy fruit. It tastes like more.			
St Emilion, Vieux Chateau Le Jounas (France)			£23
A rich plummy nose with delicious complex ripe fruit. Flattering on the palate.			
Montes Alpha Cabernet Sauvignon (Chile)			£28
A monster red, probably the best Chilean wine in the world. See for yourself.			
ROSE WINE			
Rose D'anjou, Moreau (France)	£4.25	£5.25	£16
Medium sweet blush with ripe strawberry fruit.			
SPARKLING WINE			
Codorniu "Teresa" Brut Cava (Spain)			£24
Dry yet rich style, a superb alternative to Champers.			
Codorniu "Pinot Noir" Rosada Cava (Spain)			£27
Exceptional rose with mountains of fruit.			
CHAMPAGNE			
Joseph Perrier Cuvee Royale Brut NV			£35
A delightful complex Champagne with refreshing supple fruity flavours.			
Lanson NV Brut "Black Label"			£45
A bouquet of ripe fruits and citrus create a sensation of plenitude and lightness.			
Lanson NV Brut "Black Label" (37.5cl)			£23
Lanson NV Brut "Black Label" (20cl)			£12
Lanson Rose			£49
Aromas of roses and red fruits, well balanced with a good length on the finish.			