

# Gillies Wine List

## White Wines

	175ml	250ml	btl
<b>Villa Montes Sauvignon Blanc (Chile)</b> Fresh and zesty with pineapple fruit	£4.60	£5.85	£16.50
<b>Cornellana Chardonnay (Chile)</b> Deeply rich tropical Chardonnay with mountains of fruit	£4.85	£6.10	£17.50
<b>Douglas Green Chenin Blanc (South Africa)</b> Medium dry with a lively hint of lime	£4.85	£6.10	£18.00
<b>Peter Lehmann “weighbridge” Chardonnay (Australia)</b> Aromas of freshly picked, sun-ripened white peach and soft fruit balanced by a delightfully crisp acidity and finishing long with lingering peach flavours	£5.35	£6.85	£20.00
<b>Pinot Grigio “Santepietra” IGT Lamberti (Italy)</b> An aromatic bouquet of fresh lemon and pear with a crisp citrus finish			£21.50
<b>Villa Maria Marlborough Riesling (New Zealand)</b> A lifted bouquet of ripe citrus-lime and spring-blossom aromas of white peach and nectarine			£23.00
<b>Goldridge Marlborough Sauvignon Blanc (New Zealand)</b> Enticing fruit flavours jump out of the glass with a pronounced grapefruit finish			£23.50
<b>Mount Langi Ghiran “Billi Billi” Pinot Grigio (Italy)</b> Superb dry white from cool climate vineyards with aromas of white peach and nectarine			£25.50
<b>Petit Chablis AC La Chablisienne (France)</b> Superb unoaked Chardonnay, fresh and crisp with flinty flavours of grapefruit			£29.00
<b>Macon Blanc Villages AC Louis Jadot (France)</b> Perfect white Burgundy, creamy savoury fruit with an elegant finish			£27.00
<b>Iona Sauvignon Blanc (South Africa)</b> “One of South Africa’s best Sauvignons” Joanna Simon the Sunday Times			£29.00

## Red Wines

<b>Villa Montes Cabernet Sauvignon (Chile)</b> Rounded and smooth with concentrated blackberry fruit flavours.	£4.60	£5.85	£16.50
<b>El Descanso Merlot (Chile)</b> Dark yet smooth with cassis and damson on the nose and a refined taste with great balance	£4.85	£6.10	£17.50
<b>Douglas Green Pinotage (South Africa)</b> Medium bodied with a juicy cherry fruit.	£4.85	£6.10	£18.00
<b>Peter Lehmann “weighbridge” Shiraz (Australia)</b> Dark, powerful red from Oz with a touch of spice and lots of rich, plummy fruit.	£5.35	£6.85	£20.00
<b>Berticot Merlot, Cotes De Duras (France)</b> France fights back with this soft juicy red from vineyards close to Bordeaux			£22.00
<b>Chianti Conti Serrestori (Italy)</b> Attractive cherry and raspberry aromas with a smooth palate.			£22.50
<b>Faustino VII Rioja (Spain)</b> Intense, complex aromas of spice and new oak with velvety tannins			£23.50
<b>Goldridge Pinot Noir (New Zealand)</b> Soft seductive Pinot with crushed raspberries and cream			£25.00
<b>Montes Alpha Cabernet Sauvignon (Chile)</b> A monster red, probably the best Chilean wine in the world. See for yourself.			£32.00
<b>Chateau Dupray St Emilion (France)</b> Superb beautifully balanced with a ripe berry fruit character and rounded tannins			£34.00

## Rose Wine

<b>Barefoot White Zinfandel (USA)</b> Packed with seriously lush pineapple, strawberry and tastes deliciously fruity	£4.85	£6.10	£17.50
<b>Rose d’Anjou Remy Pannier (France)</b> Delightful fresh and fruity pink wine from the Loire Valley.			£20.00

## Sparkling Wine

<b>Faustino Brut Cava (Spain)</b> Elegant Champagne-style sparker with small continuous bubbles and fresh biscuity aromas.			£28.00
<b>Prosecco Ca Di Pietra (Italy)</b> Streaked with a persistent perlage of minute bubbles with a fresh palate and good length.			£26.50

## Champagne

			75cl
<b>Lanson Brut NV ‘Black Label’ (France)</b> A bouquet of ripe fruits and citrus create a sensation of plenitude and lightness.			£40.00
<b>Lanson Rose (France)</b> Aromas of roses and red fruits, well balanced with a good length on the finish.			£45.00



BAR & GRILL

AT  
GALGORM

<b>Selection of Breads and Oils</b>	<b>£5.00</b>
<b>Garlic Bread with Parmesan Cheese</b>	<b>£4.25</b>

## starters

<b>Soup of the day</b> Fresh housemade soup served with a crusty wedge	<b>£4.25</b>
<b>The Gillies Platter</b> Duck rolls, Salt & Chilli chicken, Crispy stuffed mushrooms and Cheese fritters	<b>for 2 £14</b>
<b>“North Coast” Seafood Chowder</b> Served with a crusty wedge	<b>£6.25</b>
<b>Salt &amp; Chilli Chicken</b> Fresh chicken strips fried in salt & chilli, served with Asian salad and a sweet chilli dip	<b>£6.50</b>
<b>Savoury Duck Rolls</b> With mango, chilli salsa and curried slaw	<b>£6.75</b>
<b>Oak Smoked Salmon (N,G)</b> With egg mayonnaise and housemade muffin	<b>£7.50</b>
<b>Southern Fried Crispy Chicken Wings</b> Lightly spiced fried chicken wings with sour cream and chive dip	<b>£6.50</b>
<b>Gillies Prawn Cocktail (N,G)</b> Succulent prawns with a spicy marie rose sauce and housemade wheaten muffin	<b>£7.50</b>
<b>Gillies House Salad (V,G)</b> Pear, stilton, walnut and baby gem with a honey mustard dressing	<b>Starter £6.00    Main £11.00</b>
<b>Bang Bang Chicken</b> Wok tossed, lightly battered chicken breast, with stir fried vegetables, chinese cabbage and satay sauce	<b>£6.50</b>
<b>Chilli Beef Nachos</b> Hot chilli beef con carne served with nachos, sour cream and grated cheddar	<b>£8.00</b>
<b>Vegetarian with salsa (V)</b>	<b>£7.00</b>
<b>Crispy Stuffed Mushrooms (N,V)</b> Button mushrooms stuffed with garlic cream cheese, garlic and lemon aioli	<b>£6.75</b>
<b>Smoked Haddock &amp; Potato Cakes (N)</b> Served with chunky tartare sauce	<b>£6.50</b>
<b>Mixed Cheese Fritters (N,V)</b> With rocket salad and sweet tomato relish	<b>£6.25</b>
<b>Duck Confit Leg</b> With spiced noodles, soya and a curry oil	<b>£7.50</b>

## entrees

<b>Peri Peri Chicken (N,G)</b> Char-grilled Peri Peri half chicken and savoury rice	<b>£13.00</b>
<b>Chicken Bang Bang</b> Wok tossed lightly battered chicken breast, with stir fried vegetables, chinese cabbage and satay sauce	<b>£12.50</b>
<b>Thai Curry with Rice</b> Wok fried chicken and vegetables with a thai red curry sauce Wok fried monkfish and vegetables with a thai red curry sauce Wok fried vegetables with a thai red curry sauce <b>(V)</b>	<b>£13.00</b> <b>£15.00</b> <b>£11.50</b>
<b>Barbary Duck Breast (N,G)</b> Creamed celeriac, plum and basil compote	<b>£16.00</b>
<b>Sizzling Fajitas (N)</b> Jalapeno salad, guacamole, sour cream, salsa, cheese and warm floury tortilla wraps	<b>With Chicken £14    Vegetarian £11.50</b>
<b>Chicken Schnitzel (N)</b> Whole butterfly chicken breast, finely crumbed served with mixed leaves and coleslaw Cordon Bleu; bacon lardons & melted cheddar Fungi; mushroom sauce and melted cheddar Margarita; rich tomato sauce and melted mozzarella	<b>£10.50</b> <b>£12.50</b> <b>£12.50</b> <b>£12.50</b>
<b>“Knife and Fork” BBQ Ribs (N)</b> Slow cooked, fall of the bone ribs with coleslaw,potato salad and a housemade bbq sauce	<b>£14.00</b>
<b>Chinese Style Stir-Fry</b> wok fried vegetables, cashew nuts, soya, garlic and five spice	<b>With Duck £12.50    With Chicken £11.50</b>

<b>Vegetarian Wellingtons (V)</b> Goat's cheese, spinach and tomato baked in an all butter puff pastry	<b>£10.00</b>
Spiced vegetables in a rich tomato sauce baked in an all butter puff pastry	<b>£9.00</b>

## fish

<b>Blackened Teriyaki Salmon</b> Salmon fillet in thick teriyaki sauce, char-blackened served with pickled mouli and sesame salad	<b>£13.00</b>
<b>Tiger Prawn Linguine</b> Tiger prawns tossed in chilled tomato, pesto, spring onion rocket salad and shaved parmesan	<b>£12.50</b>
<b>Fish Fingers (N)</b> Housemade fish fingers with mushy peas and rough cut chips	<b>£13.00</b>
<b>Spiced Coley Fillet</b> On a bed of stir-fried pak choi, spring onion, ginger and curry oil	<b>£13.50</b>
<b>Scampi and Fries (N)</b> Lightly battered scampi with rough cut fries and housemade tartare sauce	<b>£13.00</b>
<b>Smoked Haddock (N,G)</b> With crushed new potatoes and a creamy leek sauce	<b>£13.00</b>

## grills

<b>Gammon Steak (N,G)</b> Chargrilled, served with fresh grilled pineapple and a fried egg	<b>£12.50</b>
<b>Peppered Pork Fillet (N)</b> With wild mushroom cream	<b>£13.50</b>
<b>Marinated Rump of Lamb (N)</b> Red wine gravy, smoked bacon, pearl onions, mushrooms and potatos	<b>£18.00</b>
<b>10oz Rump of Beef (N)</b> Prime rump of beef chargrilled, with tomato & onion rings	<b>£15.00</b>
<b>Chargrilled 10oz Ribeye (N)</b> Irish aged prime rib with onion rings	<b>£17.00</b>
<b>Chargrilled Sirloin (N)</b> Irish aged prime sirloin with onion rings	<b>£18.00</b>
<b>Chargrilled T-Bone (N)</b> Tomato, mushroom and onion rings	<b>£26.00</b>
<b>Mixed Grill (N,G)</b> Irish aged prime rib steak, gammon, pork & leek sausage, lamb shoulder chop, bacon, fried egg, tomato and mushroom	<b>£23.50</b>
<b>Gillies Burger (N)</b> Ground prime Irish beef, with smoked apple-wood cheese, cured bacon, tomato, lettuce, sautéed onion ring and relish	<b>£9.50</b>
<b>Beef &amp; Bird</b> Aged Irish 10oz Rib eye with southern fried crispy chicken wings	<b>£23.00</b>

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

## sides

<b>Rough cut fries</b>	<b>£3.00</b>
<b>Champ</b>	<b>£3.00</b>
<b>Shoe string potatoes</b>	<b>£3.00</b>
<b>Housemade coleslaw</b>	<b>£3.50</b>
<b>Spicy wedges</b>	<b>£3.00</b>
<b>Garlic fries</b>	<b>£3.00</b>
<b>Grilled Flat Mushrooms</b>	<b>£4.00</b>
<b>Potato Salad</b>	<b>£3.50</b>
<b>Savoury Rice</b>	<b>£3.00</b>
<b>Mushy Peas</b>	<b>£3.00</b>
<b>Onion rings</b>	<b>£3.00</b>
<b>Mashed root vegetables</b>	<b>£3.50</b>
<b>Green salad</b>	<b>£4.00</b>
<b>Caesar salad</b>	<b>£4.00</b>
<b>Mixed salad</b>	<b>£4.00</b>
<b>Garlic bread with parmesan</b>	<b>£5.00</b>

(N) Denotes dishes which do not contain nuts

Due to the presence of nuts in our ingredients there is a small possibility that nut 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

*Peter*  
**LEHMANN**  
*of the Barossa*



Proud to be the main suppliers of finest quality beef, lamb, pork & poultry to Galgorm Resort & Spa

**CHAMPAGNE**  
*Lanson*  
A Lanson Brand

D i n n e r M e n u