

Gillies Wine List

White Wines

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

Red Wines

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

Rose Wine

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

Sparkling Wine

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

Champagne

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



BAR & GRILL
AT
GALGORTH

starters

Soup of the day Fresh housemade soup served with a crusty wedge	£4.25
Soup of the Day with, Caesar Salad House Salad	£7.25 £7.50
Salt & Chilli Chicken Fresh chicken strips fried in salt & chilli, served with Asian salad and a sweet chilli dip	£6.50
Oak Smoked Salmon (N,G) With egg mayonnaise and housemade muffin	£7.50
Gillies Prawn Cocktail (N,G) Succulent prawns with a spicy marie rose sauce and housemade wheaten muffin	£7.25
Salad Caesar salad (N) Chicken Caesar salad (N) House salad (V,G)	£5.00 £6.00 £6.00
Bang Bang Chicken Wok tossed, lightly battered chicken breast, with stir-fried vegetables, satay sauce and chinese cabbage	£6.50
Chilli Beef Nachos Hot chilli beef con carne served with nachos, sour cream and grated cheddar	£8.00

entrees

Smoked Haddock (N,G) With crushed new potatoes and a creamy leek sauce	£13.00
Pasta Dish of the Day	£11.50
Chicken Bang Bang Wok tossed lightly battered chicken breast, with stir-fried vegetables, satay sauce and chinese cabbage	£12.50
Gillies “Bangers & mash” (N) Thick pork and leek sausages, with spring onion mash and onion gravy	£9.50
Seafood Gratin (N) Mixed seafood in a thick cream sauce grilled with mature cheddar cheese and toasted focaccia	£11.00
Scampi and Fries (N) Lightly battered scampi with rough cut fries and housemade tartare sauce	£13.00
Chicken Schnitzel (N) Whole butterfly chicken breast, finely crumbed served with coleslaw, mixed leaves and housemade BBQ sauce	£11.00
Blackened Teriyaki Salmon Salmon fillet in thick teriyaki sauce, char-blackened served with pickled mouli and sesame salad	£13.00
“Knife and Fork” BBQ Ribs (N) Slow cooked, fall of the bone ribs with coleslaw and a housemade bbq sauce	£14.00
Cottage Pie (N) Lean mince beef with carrots, onions in a rich beef stock topped with creamed potatoes and mature cheddar cheese	£11.00
Gillies Traditional Irish Stew (N,G) Served with crusty roll	£9.00
Vegetarian Wellingtons (V) Goats cheese, spinach and tomato baked in an all butter puff pastry Spiced vegetables in a rich tomato sauce baked in an all butter puff pastry	£10.00 £9.00

burgers & sandwiches

Classic burger (N) Prime Irish beef with cheddar, tomato, lettuce, sautéed onion ring and relish	£6.50
Brie Bacon & Avocado burger (N) Prime Irish beef with brie, smoked bacon,avocado, tomato, lettuce and mayo	£7.50
Chicken & Bacon burger (N) Fillet of chicken, bacon, guacamole, tomato, lettuce and mayo	£8.50
Hawaiian Burger (N) Prime Irish beef with pineapple and bacon, melted cheddar and marie rose sauce	£8.50
Gillies Grilled Club Sandwich (N) Chicken, bacon, mature cheddar on white or brown bread with mayo	£8.00
Rump Steak Sandwich (N) Minute rump of beef in a granary roll with sautéed onions and mustard mayo	£11.00

grills

Gammon Steak (N,G) Chargrilled, served with fresh grilled pineapple and a fried egg	£12.50
Peppered Pork Fillet (N) With wild mushroom cream	£13.50
10oz Rump of Beef (N) Prime rump of beef chargrilled, with tomato & onion rings	£15.00
Chargrilled 10oz Ribeye (N) Irish aged prime rib with onion rings	£17.00
Chargrilled Sirloin (N) Irish aged prime sirloin with onion rings	£18.00

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	£3.00
Champ	£3.00
Shoe string potatoes	£3.00
Housemade coleslaw	£3.50
Spicy wedges	£3.00
Garlic fries	£3.00
Onion rings	£3.00
Mashed root vegetables	£3.50
Green salad	£4.00
Caesar salad	£4.00
Mixed salad	£4.00
Garlic bread with parmesan	£5.00

(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 LUXURY BRAND

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