



© Paul Bell



BAR & GRILL
AT
GALGORM

Lunch Menu

starter

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| Soup of the Day | £4 |
| Fresh housemade soup served with a crusty wedge | |
| Soup of the Day with Caesar Salad | £6 |
| Oak Smoked Salmon (N,G) | £7 |
| With tomato and caper dressing and housemade wheaten muffin | |
| Gillies Prawn Cocktail (N,G) | £7 |
| Succulent prawn with a spicy marie rose sauce and housemade wheaten muffin | |
| Bang Bang Chicken | £6 |
| Wok tossed, lightly battered chicken breast, with stir fried vegetables, satay sauce and mixed leaves | |
| Nacho plate (V) | £7 |
| With mozzarella, jalapenos, salsa and sour cream | |
| Savoury Duck Rolls (N) | £6 |
| With sweet soy, anticusto and pickled cucumber | |
| 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 pimienta puree | |
| Club Salad | Starter: £5 Main: £10 |
| Succulent chicken pieces, maple bacon, avocado, housemade croutons miced leaves and herb mayo | |

all our meat and poultry are certified irish produce

entrees

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| Simply Grilled Salmon Escalopes (N,G) | £10 |
| Escaloped in house daily, with asian salad, curry oil and soy | |
| Grilled Seabass (N,G) | £13 |
| On a bed of stir fried pak choi, spring onion, ginger and curry oil | |
| Gillies Fish Pie (N) | £9 |
| Served with crusty wedge | |
| Chicken Bang Bang | £11 |
| Wok tossed lightly battered chicken breast, with stir fried vegetables, satay sauce and mixed leaves | |
| Smoked Haddock (N,G) | £12 |
| With crushed new potato and a creamy leek sauce | |
| Gillies "Bangers & mash" (N) | £9 |
| Cumberland sausage, with spring onion mash and onion gravy | |
| "Knife and Fork" BBQ ribs (N) | £13 |
| Slow cooked, fall of the bone ribs with coleslaw and a housemade BBQ sauce | |
| Chicken Schnitzel | £11 |
| Whole butterfly chicken breast, finely crumbed, coleslaw, mixed leaves and a housemade BBQ sauce | |
| Caesar Salad (V,N) | £7 |
| With Chicken (N) | £9 |
| Crisp little gem with reggiano, croutons and our caesar dressing | |
| 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 |
| 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 | |



burgers and sandwiches

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| Classic burger (N) | £6 |
| Prime Irish beef with cheddar, tomato, lettuce, sauteed onion ring and relish | |
| Brie Bacon & Avocado burger (N) | £7 |
| Prime Irish beef with brie, smoked bacon, avocado, tomato, lettuce and relish | |
| Chicken & Bacon burger (N) | £8 |
| Fillet of chicken, bacon, guacamole, tomato, lettuce and mayo | |
| Mexican burger (N) | £8 |
| Prime Irish beef, grated mozzarella, jalapenos, hot salsa and sour cream | |
| The Original Club Sandwich (N) | £8 |
| Chicken, bacon, mature cheddar on white or brown bread with mayo | |
| The Prime Rib Sandwich (N) | £9 |
| Wok fried prime rib, sauteed onions, piled high on toasted ciabatta with tomato, cucumber and mustard mayo | |

grills

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| Gammon Steak (N,G) | £11 |
| Char-grilled, served with fresh grilled pineapple and an egg | |
| Char-grilled 10oz Rib eye (N) | £16 |
| Irish aged prime rib with house fried onions | |
| Char-grilled Sirloin (N) | £17 |
| Irish aged prime sirloin with house fried onions | |

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

sides

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| 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 |
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| 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 |