



GALLAGHER'S BOXTY HOUSE

**Restaurant & Bar
Home of Traditional
Irish Food**

A la Carte Menu

Traditional Boxty Starters

Baked Boxty Loaf *v*

Baked boxty loaf, toasted and topped with tomato, herbs and Irish cheeses.

€5.95

Boxty Platter *v*

A selection of our boxty - boiled, baked and pan, served with a creamy blue cheese sauce and a wholegrain mustard dip.

€5.95

Boxty Potato Dumplings

Traditional potato dumplings made to an age-old family recipe, lightly sautéed in butter, and served with a choice of sauces:

all €5.95

- Corned Beef & Parsley Sauce
- Smoked Salmon, Prawn & Dill
- Chicken with Smoked Bacon & Leek
- Roasted Wild Mushrooms, Pepper & Courgette with Blue Cheese *v*

Starters

Potato Cake *v*

Creamed potato with red onion and smoked cheese, in golden breadcrumbs, with a sweet red pepper sauce.

€4.95

Oak-Smoked Irish Salmon

Galway smoked salmon, served with Irish soda bread, and a red onion and caper salad.

€8.95

Farmhouse Paté

Chicken liver paté served with toasted Boxty loaf, soda bread and cranberry marmalade.

€5.95

Atlantic Seafood Platter

Chef's selection from today's fish market.

€10.95

Galway Bay Oysters

Served on a bed of ice, with Irish soda bread.

1/2 dozen €10.95

1 dozen €20.95

Pear & Blue Cheese Salad *v*

Cashel Blue cheese and fresh pear, with mixed leaves, Boxty croutons, cherry tomato confit and a red wine and shallot dressing.

€5.95

Soup of the Day

Our Chef's daily special.

€3.95

Gallagher's Seafood Chowder

A traditional Irish recipe with fresh and smoked fish, cockles and mussels.

Starter €6.95

Main €13.95

Stews & Coddle

Gallagher's Traditional Irish Stew

Tender chunks of Irish lamb cooked with potatoes, carrots and parsley.

€13.95

Murphy's Stew

Irish beef braised in Murphy's stout and slow cooked with potatoes, celery and homemade dumplings.

€13.95

Dublin Coddle

A Dublin recipe of sausages and bacon cooked until tender in a potato and herb broth.

13.95

Starter Portions

€6.95



Boxty Pancake Dishes

Boxty pancakes are traditional potato pancakes cooked on a griddle. We serve them with a filling of your choice.

Bacon & Cabbage Boxty €12.95

Tender Irish ham and cabbage in a rich parsley sauce.

Arigna Gammon Boxty €12.95

Strips of grilled gammon in a wholegrain mustard and spring onion sauce.

Chicken Boxty €13.95

Free range chicken breast casseroled in a creamy smoked bacon sauce.

Lamb Boxty €12.95

Irish lamb slow-cooked with cumin and carrots, topped with minted natural yoghurt.

Corned Beef & Cabbage Boxty €12.95

Cured Irish beef and cabbage in a rich parsley sauce.

Beef Boxty €12.95

Irish rump steak marinated in stout, braised with rosemary and mushrooms, served with horseradish cream.

Seafood Boxty €13.95

Irish salmon in a creamy smoked cod, baby spinach and dill sauce.

Gaelic Boxty €16.95

6ozs (170gr) of prime Irish fillet steak medallions, marinated in whiskey and finished in a creamy mushroom and cracked black pepper sauce.



Vegetarian Dishes

Chilli & Cheese Boxty *v* €12.95

Vegetarian chilli with kidney beans and mature cheddar, topped with sour cream.

Vegetable Boxty *v* €12.95

A selection of root vegetables, roasted with aromatic spices, in a light cream sauce.

Boxty Potato Dumplings *v* €12.95

Boxty potato dumplings with roasted wild mushrooms, peppers and courgettes in a blue cheese sauce, served with a cucumber and chickpea salad with vinaigrette dressing.



PLEASE NOTE:

SOME DISHES MAY CONTAIN FISH BONES AND/OR NUTS.

v denotes dishes suitable for vegetarians.

If you have any special dietary requirements, please let us know, and we will endeavour to fulfil your requests.

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL & SHARED AMONG ALL STAFF WHO LOOKED AFTER YOU DURING YOUR STAY. AT PEAK TIMES, A MINIMUM CHARGE WILL APPLY.

Steaks & Grills

Our steaks are prime cut Irish Hereford or Angus beef, cooked to your liking and served with a choice of potatoes: hand cut chips, traditional champ or pan-fried boiled boxty; and a choice of sauces: creamy pepper, rosemary gravy or garlic and herb butter.

10oz (280g) Sirloin Steak

€19.95

8oz (225g) Fillet Steak

€22.95

Farmhouse Grill

€19.95

5oz sirloin steak, gammon steak, hand-linked pork and herb sausage, Clonakilty black pudding, grilled tomato, baked flat cap mushroom and choice of potatoes.

100% Irish Beef Burger

€13.95

10oz's of pure Irish beef, with Irish porter cheddar and smoked bacon, served in a toasted bun with hand cut chips.

Traidisiúnta agus Nua

Bacon, Cabbage & Champ

€16.95

Tender ham hock, on the bone, served with champ, cabbage and a rich parsley sauce.

Sausage & Mash

€12.95

Hand-linked, gold medal winning pork and herb sausages on a bed of champ with caramelized onion gravy.

Fish & Chips

€13.95

Fillet of white fish deep fried in our famous beer batter with hand cut chips and tartare sauce.

Corned Beef & Cabbage

€14.95

Cured Irish beef served in the traditional way with champ, cabbage and parsley sauce.

Free Range Roast Chicken

€15.95

Breast of chicken oven roasted and served with champ and homemade herb stuffing and a rosemary gravy.

Honey Glazed Salmon

€15.95

Fillet of fresh salmon glazed in Irish honey and served with roast carrots and parsnips.



Potato Side Dishes *v*

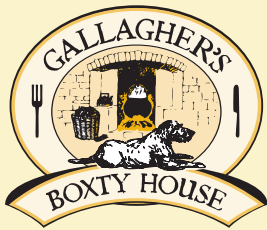
Hand Cut Chips <i>v</i>	€3.95
<i>Gallagher's own thick cut chips.</i>	
Champ <i>v</i>	€2.95
<i>Creamed potatoes with spring onion.</i>	
Colcannon <i>v</i>	€2.95
<i>Creamed potatoes with cabbage and spring onion.</i>	
Boxty Pancakes <i>v</i>	€2.95
<i>Two of our boxty pancakes.</i>	
Pan-Fried Boiled Boxy <i>v</i>	€2.95
<i>Lightly sautéed in butter.</i>	

Side Orders

Roasted Carrots & Parsnips <i>v</i>	€3.95
<i>Roasted in honey and thyme.</i>	
Homemade Dumplings	€2.95
<i>Herb dumplings in rich gravy.</i>	
Sautéed Cabbage <i>v</i>	€2.95
<i>Savoy cabbage sautéed in butter.</i>	
Gallagher's House Salad <i>v</i>	€5.50
<i>Mixed leaves with chickpeas, Boxy croutons and roasted cherry tomatoes, with a red wine vinaigrette.</i>	
Irish Soda Bread <i>v</i>	€1.50
<i>Our own Irish Soda Bread.</i>	
Sautéed Onions <i>v</i>	€2.95
<i>Sautéed in a garlic butter.</i>	
Sautéed Mushrooms <i>v</i>	€3.95
<i>Irish mushrooms sautéed in garlic butter.</i>	
Sauteed Onions & Mushrooms <i>v</i>	3.95
<i>A combination of the two.</i>	

Here at Gallagher's Boxy House we are dedicated to sourcing the finest local produce, and we work with our Irish suppliers to bring you the best. Our suppliers include J. J. Young and Sons, Robinson Meats, Mullingar Meats, Kettyle Irish Foods, Pat O'Hanlon Free Range Eggs, Kish Fish, Galway Bay Sea Foods, Wrights of Howth, Buttermountain Cheese Company, Gathabawn Ice Cream, Jim Banks and Sons, Golden Vale, Kingworld and Newfresh Foods.





Fáilte go Dtí

Gallagher's Boxy House

The Home of Traditional Irish Cooking.

Celebrating the finest traditions in Irish cuisine in an atmosphere that is contemporary yet timeless, cosmopolitan but nostalgic. Inspired by tradition, **Gallagher's Boxy House** offers unique Irish food in a contemporary European context.

Boxty or **Arán Bacstaí**, has been around almost as long as the potato itself. Just like *Champ* and *Colcannon*, Boxty is a part of a distinct tradition.

Sir William Wilde talks about the uniqueness of the potato dish 'Boxtie' in his paper 'The Food of the Irish' for the Dublin University Magazine 1854 stating how it was not to be found in any cookery books in these Isles.

In **Gallagher's Boxy House** we serve the three traditional types of Boxty found in the border counties of Leitrim, Cavan and Fermanagh: boiled, baked and pancake Boxty.

Boiled Boxty or **Boxty Dumpling** is probably unique to Ireland. Raw grated and cooked mashed potatoes are kneaded with flour, rolled into large rounds and boiled, then chilled, sliced and fried light golden brown in fresh Irish butter. Pádraic Óg Gallagher has developed a bite-sized version of the **Boiled Boxty Dumpling**.

Baked Boxty or **Boxty Loaf** is a version of the potato bread extolled by Sir Robert Boyle in the Council Papers of the Royal Society on March 20th 1662. Boyle stated 'this root would make good bread, mixed with wheaten meale'. It follows the same recipe as Boiled Boxty, kneaded with butter but baked in an oven.

Following some years in the Caribbean, Pádraic Óg Gallagher returned to Leitrim, working on the family farm and researching Boxty.

In 1988, he was the first to develop the **Leitrim Pan Boxty**, when he created a lighter **Boxty Pancake** maintaining the 70% potato content. This allowed it to be wrapped around a variety of savoury fillings and was successfully patented.

Although widely imitated (and we are flattered), only here in **Gallagher's Boxy House** will you find the original and authentic **Boxty Wrap**. Cooked on a hot griddle, our Boxty pancakes are presented stuffed with a range of fillings, each of which has simmered in our own unique sauces. Naturally.

Gallagher's Boxy House offers food as natural to Ireland as Paella to Valencia, Moussaka to Athens, or Pasta to Milano. So take a seat, relax and enjoy your food in an atmosphere as warming as an old Irish kitchen.

GALLAGHER'S BOXTY HOUSE
Restaurant & Bar • Home of Traditional Irish Food

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