Gallagher's Boxy House

1994

Menu, 1994

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STARTERS

1. 75  SMOKED IRISH SALMON · 4.95
   Gallagher’s Home-Made Broth.

FARMHOUSE PATE

2.45  DIPPITIES **
   Gallagher’s Chicken Liver Pate.

2.95  ATLANTIC MUSSELS
   Leitrim Corn Chowder

2.95  2.95
   Baked Aubergine **
   Layred Aubergine and Beef Tomato,
   Baked with a Mature Munster Cheddar
   Boxy pancake fingers
   served with Sauces to dip.

LEEK & POTATO SOUP **

2.45

CILF VEGGIES 

CIJlcken, Peppers & POTaTO in a CReam

BASED CORN CHOWDER

2.75

CODDLES & STEWS

GALLAGHER’S TRADITIONAL IRISH STEW

2.95  5.95
   Tender Chunks of Irish Lamb Cooked with
   Potatoes, Carrots & Parsley.

MURPHYS IRISH STEW

2.95  5.95
   Tender Pieces of Irish Beef Braised in Murphy's Stout,
   Root Vegetables, Parsley and Thyme and
   served with Boxy Dumplings.

174

MCgowAN’S Coddle

2.95  5.95
   Our Chef’s Own Recipe of Sausages, Bacon, Thyme,
   Parsley & Diced Potatoes Cooked to Perfection and
   Finished with Chopped Tomatoes.

MOLLIE MÓR

3.45  6.95
   An Old Recipe for Fish Stew Comprising of Salmon,
   Cockles & Mussels Cooked with Fresh Vegetables in a
   Cream and Tomato Based Sauce.

132

VEGETARIAN STEW

2.75  5.45
   Fresh market vegetables cassereoled in a tomato and
   cominader based sauce.

ALL OF THE ABOVE SERVED WITH HOME-MADE BROWN BREAD.

CHILDREN’S CHOICE

CHICKEN FINGERS OR FISHSTICKS

3.45

Tender strips of Chicken or Fish, fried in Batter
Served with Fries & Soft drink.
Ice-cream to follow.
BOXTY DISHES

A TRADITIONAL IRISH POTATO PANCAKE COOKED ON A GRIDDLE, FILLED AND ROLLED - WITH A CHOICE OF FillINGS.

BEEF & Beamish Boxty
Prime Diced Irish Beef Marinated in Beamish and Fresh Oregano, then Casseroled with Mushrooms and Topped with Horseradish Sauce. 6.95

Lamb Boxty
Marinated Chunks of Irish Lamb Lightly Casseroled with Green Peppers and Fresh Leeks Garnished with Yoghurt & Mint Sauce. 6.95

Chicken Boxty
Tenber Pieces of Chicken, Peppers & Mushrooms Cooked Slowly in a Creamy Irish Must Sauce. 6.95

Bacon & Cabbage Boxty
Cubes of Gammon & Fresh Cabbage Smothered in Parsley Sauce. 6.95

Fish Boxty
Salmon, Fresh & Smoked Cod Simmered in a Sauce of Wholegrain Mustard, Dill, Celery & Shredded Carrot. 6.95

Corned Beef Boxty
Sautéed in Butter and Topped with Parsley Sauce. 6.95

Tir na NóG Boxty
Julienne of Chicken, Fresh Salmon, Mussels, Peppers & Mushrooms in a Smoked Salmon Sauce. 7.95

Surf & Turf Boxty
Prime Fillet Steak Cooked with Seafood in a Creamy Irish Whiskey Sauce. 7.95

VEGETARIAN DISHES

Vegetarian Boxty
Julienne of Aubergine, Courgette, Carrot, Peppers & Onions Lightly Sauteed in Sage, Ginger & Fresh Coriander. Served in an Oyster Mushroom Sauce. 6.45

Chilli & Cheese Boxty
Soya Based Chilli with Kidney Beans & Melted Mature Cheddar, Topped with Sour Cream & Chives. 6.45

Nut Roast
Roasted Mixed Nuts with Herb Stuffing, Baked in the Oven & Served with a Spicy Peanut Sauce. 6.95

Cabbage Parcels
Crisp Cabbage Leaves Filled with Celery, Onions, Peppers, Leeks & Potatoes in a Herb Cream Sauce. 5.45

STEAKS

12 oz T Bone Steak
Garlic & Herb Butter, Black Pepper Sauce, Chilli Butter or Plain. 11.95

8 oz Fillet Steak
Garlic & Herb Butter, Black Pepper Sauce, Chilli Butter or Plain. 12.95

10 oz Sirloin Steak
Garlic & Herb Butter, Black Pepper Sauce, Chilli Butter or Plain. 10.95

Served with Fresh Vegetables and Champ or Gallaghers Country Cut Fries.
TRAI DISIÚNTA AGUS NUA

BACON, CABBAGE & CHAMP  5.95
Tender Slices of Gammon Served with Cabbage & Champ & a Rich Parsley Sauce.

CORNED BEEF, CABBAGE & CHAMP  7.95
Cured Beef Sliced & Served in the Traditional Style.

ARIGNA GAMMON  7.95
Gammon Steak Marinated to Perfection in Irish Whiskey, Honey & Grain Mustard.
Chargrilled & Served with a Sweet Mustard Cream Sauce.

ATLANTIC MUSSELS  5.95
Fresh Mussels Steamed in White Wine & Shallots, Finished with Garlic Butter and Cream. Served with home made brown bread.

BAKED SALMON STEAK  8.45
Succulent Salmon Marinated in Pernod, Garlic & Paprika, Baked & Topped with a Smoked Salmon & Mushroom Sauce.

FILLET OF SEA TROUT  8.45
Seared Atlantic Sea Trout Cooked with Peppers, Onions, White Wine & Butter.

CHICKEN AVOCA ROULADE  8.95
Breast of Chicken Stuffed with Salmon, Dill & Cream Cheese.
Served with an Irish MIST Sauce.

CHICKEN MONTSERRAT  8.45
Breast of Chicken Marinated in Chillies, Irish Whiskey & Citrus Juice,
Chargrilled & Served with a Creamy, Carribbean, Coconut Sauce.

SIDE PORTIONS

HOME CUT FRIES  1.50
Gallagher's own Thick Cut Fries

CHAMP  1.50
Quality Potatoes Mashed and Creamed with Spring Onion.

SIDE SALAD  1.50
Green Salad with House Dressing.

VEGETABLE PORTION  1.50
A Selection of Fresh Market Vegetables

HOME-MADE BROWN BREAD  0.45
Two Slices of our home-made Brown Bread Served with Butter

SERVICE CHARGE NOT INCLUDED
GRATUITIES AT YOUR DISCRETION.
THANK YOU.
FÁILTE GO DTÍ
GALLAGHER’S BOXTY HOUSE

The restaurant that celebrates the finest traditions in IRISH CUISINE in an atmosphere that is both contemporary and timeless, nostalgic and cosmopolitan. While inspired by tradition in its presentation, the BOXTY HOUSE is unique IRISH FOOD presented in a contemporary, European context.

BOXTY or Arán bocht is has been around almost as long as the potato itself. Just like ‘Champ’ and ‘Colcannon’, boxty is a part of a unique tradition in IRISH FOOD.

GALLAGHER’S BOXTY HOUSE serves light boxty pancakes. Cooked on a hot griddle, boxty pancakes are filled with a range of fillings, each soaked in our own unique sauces.

As well as Boxty filled with beef, lamb, chicken, boiled bacon, and cabbage and fish, there are Soups, Irish Stew, Irish Beef Steaks, Oak Smoked Salmon, Seafood and Vegetarian dishes. You can sit and enjoy your food in an ambience as warming as an old Irish kitchen.

Here in Temple Bar, Dublin’s ‘Rive Guache’ or ‘Latin Quarter’, THE BOXTY HOUSE offers food as natural as Paella in Valencia, Mousakka in Athens, or Pasta in Milano.

THIS IS OUR PLACE IN EUROPE.
SAMPLE AND ENJOY.