Menu, 2000

Gallagher's Boxy House

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THE BOXTY HOUSE
• Restaurant & Bar
• Home of Traditional Irish Food
Starters (*Vegetarian Starters*)

Leek & Potato Soup* (£2.75 / €3.49)
Boxty House home-made broth

Smoked Irish Salmon (£5.95 / €7.55)
With home-made brown bread, salad and salmon mousse

Bacon & Cabbage Soup (£2.95 / €3.75)
A wholesome, traditional soup

Dippitties* (£2.95 / €3.75)
Two boxty pancake fingers served with sauces to dip

Leitrim Corn Chowder (£3.45 / €4.38)
With chicken, peppers and potato

Farmhouse Pâté (£3.45 / €4.38)
Our own chicken liver pâté garnished with salad and cumberland sauce, served with toasted brown bread

Baked Aubergine* (£2.95 / €3.75)
Layered aubergine, beef tomato and mature Munster cheddar

Clonakilty Puddings (£3.95 / €5.02)
Black and white pudding wrapped in bacon and garnished with boxty and home-made apple calvados sauce

Coddles & Stews

Boxty Sausage (£3.95 / €5.02 starter or £8.95 / €11.37 main)
Lamb or beef sausage, wrapped in a boxty, presented with sauces and relish

Mollie Mor (£4.95 / €6.29 starter or £8.95 / €11.37 main)
An old fish stew recipe: salmon, cockles and mussels cooked with fresh vegetables, cream and tomatoes

Murphy’s Stew (£4.45 / £5.65 starter or £8.95 / £11.37 main)
Tender pieces of Irish beef braised in Murphy’s stout, root vegetables, parsley and thyme and served with dumplings

Gallagher’s Traditional Irish Stew (£4.45 / £5.65 starter or £8.95 / £11.37 main)
Tender chunks of Irish lamb cooked with potatoes, carrots and parsley

McGowan’s Coddle (£4.45 / £5.65 starter or £8.95 / £11.37 main)
Our Chef’s own recipe of boiled sausages, bacon, tomatoes, herbs and diced potatoes cooked to perfection

Atlantic Mussels (£2.95 / €3.75 starter or £6.95 / £8.82 main)
Fresh mussels steamed in white wine and shallots, finished with garlic and cream
**Boxty Dishes**

Boxty is a traditional Irish potato pancake which is cooked on a griddle and served with a filling of your choice.

**Beef and Beamish Boxty (£8.95 / €11.37)**
Prime diced Irish beef marinaded in Beamish stout and fresh oregano, casseroleed with mushrooms and topped with horseradish sauce

**Lamb Boxty (£8.95 / €11.37)**
Marinaded chunks of Irish lamb lightly casseroleed with green peppers and fresh leeks, garnished with yoghurt and mint sauce

**Chicken Boxty (£8.95 / €11.37)**
Tender pieces of chicken breast marinaded in whiskey, chillies and coriander
Cooked slowly with peppers, onions and mushrooms in an Irish Mist sauce

**Bacon and Cabbage Boxty (£8.95 / €11.37)**
Cubes of gammon and fresh cabbage smothered in parsley sauce

**Fish Boxty (£8.95 / €11.37)**
Salmon, fresh and smoked cod simmered in a sauce of whole grain mustard, dill, celery and shredded carrot

**Corned Beef and Cabbage Boxty (£8.95 / €11.37)**
Sauteed in butter and topped with parsley sauce

**Traditional Lamb or Beef Sausage Boxty (£8.95 / €11.37)**
Home-made spicy lamb or beef sausages with sauces and relish

**Gaelic Boxty (£9.95 / €12.63)**
Prime Irish fillet steak cooked with mushrooms in a whiskey cream, pepper sauce

**Vegetarian Dishes**

**Vegetarian Boxty (£8.95 / €11.37)**
Julienne of aubergine, courgette, carrot, peppers and onions lightly sauteed in sage, ginger and fresh coriander, with oyster mushroom sauce

**Chilli and Cheese Boxty (£8.95 / €11.37)**
Soya-based chilli with kidney beans and melted mature cheddar, topped with sour cream and chives

**Cabbage Parcels (£7.95 / €10.09)**
Crisp cabbage leaves filled with peppers, onions, mushrooms, raisins and rice, served on a bed of tomato and basil sauce

**Nut Roast (£7.95 / €10.09)**
Roasted mixed nuts with herb stuffing, baked in the oven, served on a bed of champ with a spicy peanut sauce

**Vegetable Pie (£7.95 / €10.09)**
A selection of fresh market vegetables of the season casseroleed, crowned with champ and baked in the oven

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12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL & SHARED AMONGST ALL STAFF WHO LOOKED AFTER YOU DURING YOUR STAY.

AT PEAK TIMES, A MINIMUM CHARGE WILL APPLY.
Steaks & Grill
*Served with garlic and herb butter or black pepper sauce. As our steaks can take up to 25 minutes, why not keep hunger at bay with something from our starter section?

Chargrilled Leg Of Lamb Steak (£10.95 / €13.90)
Marinaded in honey, rosemary and roasted garlic, served on a bed of colcannon

Gallagher’s Surf and Turf (£15.95 / €20.25)
Prime fillet steak grilled to order, topped with prawns

T-Bone Steak* (£13.95 / €17.71)

Mignons of Fillet Steak* (£13.95 / €17.71)

Sirloin Steak* (£11.95 / €15.17)

Tradisiúnta Agus Nua

Bacon, Cabbage and Champ (£8.95 / €11.36)
Tender slices of gammon served with cabbage, champ and a rich parsley sauce

Corned Beef, Cabbage and Champ (£8.95 / €11.36)
Cured beef, sliced and served with parsley sauce in the traditional style

Arigna Gammon (£9.95 / €12.64)
Gammon steak marinaded to perfection in Irish whiskey, honey and grain mustard, chargrilled and served with a sweet mustard cream sauce

Baked Salmon Steak (£9.95 / €12.63)
Succulent salmon marinaded in Pernod, garlic and paprika, baked and topped with a smoked salmon and mushroom sauce

Chicken Avoca Roulade (£9.95 / €12.63)
Breast of chicken stuffed with salmon, dill and cream cheese served with Irish Mist sauce

Traditional Roast Chicken (£10.95 / £13.90)
Breast of chicken, roasted and served with fresh herb stuffing and traditional gravy

Breast of Duck (£14.95 / £18.99)
Breast of Irish duck served with a wild berry and red wine sauce

Roulade of Black Sole and Atlantic Sea Trout (£11.95 / £15.18)
Rolled with a duxel of mushrooms, chillies and peppers, seasoned with grain mustard, fresh coriander and cracked black pepper, set on a delicate white wine, lemon and chive beurre blanc
Children’s Choice (12s and under only)

Chicken Fingers or Fish Sticks (£3.95 / €5.01)
Tender strips of chicken or fish, fried in batter; includes fries, soft drink and ice cream

Side Portions

Home-Cut Fries (£2.25 / €2.86)
Gallagher’s own thick-cut fries

Champ (£2.25 / €2.86)
Quality potatoes mashed and creamed with spring onions

Colcannon (£2.25 / €2.86)
Quality potatoes mashed and creamed with curly kale

Vegetable Portion (£2.25 / €2.86)
A selection of fresh vegetables of the season

Sauteed Onions (£2.25 / €2.86)

Sauteed Mushrooms (£2.25 / €2.86)

Dumplings (three) (£1.95 / €2.48)

Boxty (£1.95 / €2.48)
Two traditional Boxty Pancakes

Side Salad (£2.95 / €3.74)
Mixed salad with house dressing

Brown Bread (£1.75 / €1.95)
Two slices of our own home-made bread, with butter

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All music played in Gallagher’s Boxty House can be bought at Claddagh Records, 2 Cecilia Street, Temple Bar, Dublin 2, Ireland. Telephone: +353-1-6770262. Web: <indigo.ie/~claddagh/>.
The restaurant that celebrates the finest traditions in Irish cuisine in an atmosphere that is both contemporary and timeless, cosmopolitan and nostalgic. While inspired by tradition in its presentation, the Boxy House is unique Irish food presented in a contemporary European context.

Boxy, or Arán boct tí, has been around almost as long as the potato itself. Just like "Champ" and "Colcannan", boxty is a part of a unique tradition in Irish food.

Gallagher's Boxy House serves light boxty pancakes. Cooked on a hot griddle, boxty pancakes are presented 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, stews, Irish beef steaks, oak-smoked salmon, seafood and vegetarian dishes. You can sit and enjoy your food in an atmosphere as warming as an old Irish kitchen.

The Boxy House offers food as natural as Paella in Valencia, Moussaka in Athens, or Pasta in Milano.

This is our place in Europe – Sample and Enjoy!