Gallagher's Boxy House

Menu, 2012

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

Soup of the Day (v)
Our Chef’s Daily Special.

Boxtby Platter (v)
A selection of our Boxty: Boxty Pancake, Boxty Dumplings in a Blue Cheese Sauce along with Toasted Boxty Bread topped with Cherry Tomatoes & Basil.

Dunany Irish Crab
Lightly Spiced Irish Crab meat served with a slice of Toasted Boxty Bread and a Cucumber & Dill Pickle.

Atlantic Seafood Chowder
A Traditional Irish Recipe with Fresh & Smoked Fish, Cockles & Mussels.

Smoked Irish Salmon with a Connemara Irish Single Malt Whiskey Dressing
Thinly Sliced Smoked Organic Irish Salmon served with a Connemara Whiskey Dressing, Red Onion Salad, and Soda Bread.

Baked Pear Salad with Cashel Blue Cheese Dressing (v)
Baked Pear with Mixed Baby Leaves, Caramelised Walnuts & Cashel Blue Cheese Dressing.

Breaded Dunbarra Cheese (v)
Dunbarra Irish Brie in a Golden Crumb with a Honey & Apricot Sauce.

Traditional Spiced Beef
Traditional Spiced Irish Beef, served with Horseradish Cream, Pickled Gherkins & Soda Bread.

Oysters with a Shallot Vinaigrette: (Qty: 3, 6 or 12)
Fresh Irish Oysters served on Ice with a Shallot Vinaigrette & Soda Bread.

€4.75
€7.50
€10.50
€6.50
€9.50
€6.50
€7.50
€6.50

Salads

Large bowls of Mixed Salad with one of the following options served with our Irish Soda Bread.

Chicken Salad
Pan-fried Irish Free Range Chicken Breast with Garlic Croutons, Bacon, Cherry Tomato & Herb Mayo Dressing.

€14.25

Black Pudding Salad
Warm Slices of Clonakilty Black Pudding with Red Onion and Vinaigrette Dressing, Crispy Apple Fritters.

€12.25

Smoked Salmon Salad
Seared Fillet of Organic Smoked Irish Salmon with Red Onion, Cucumber, Cherry Tomato & with Connemara Whiskey Dressing.

€14.25

Stews

Gallagher’s Traditional Irish Lamb Stew
Tender Chunks of Irish Lamb simmered with Potatoes, Carrots & Parsley.

€16.25

Murphy’s Beef Stew
Irish Beef braised in Murphy’s Stout and slow-cooked with Potatoes, Celery & Carrots.

€16.25

McGowan’s Coddle
A favorite Dublin recipe of Sausages & Bacon, cooked until tender in a Potato & Herb Broth.

€16.25

Tasting Selection of Irish Stews
Individual Tasting Pots of each of our Traditional Stews, served with Irish Soda Bread.

€16.25
Boxty Pancake Dishes
Boxty Pancakes are traditional Potato Pancakes, cooked on a griddle. We serve them with a filling of your choice.

- **Chicken Boxy**
  Irish Free Range Chicken Breast casseroled in a Smoked Bacon & Leek Cream Sauce. €16.25

- **Gaelic Boxy**
  6oz/170g of Prime Irish Fillet Steak Medallions cooked to order and served in a Whiskey, Mushroom & Cracked Black Pepper Cream Sauce. €19.00

- **Lamb Boxy**
  Irish Lamb slow-cooked with Cumin & Carrots, topped with Tzatziki. €16.25

- **Corned Beef & Cabbage Boxy**
  Cured Irish Beef & Cabbage in a Rich Parsley Sauce. €16.25

- **Salmon Boxy**
  Fresh Poached Irish Salmon, in a Dill & Smoked Fish Cream Sauce. €17.00

- **Chilli & Cheese Boxy (v)**
  Vegetarian Chilli with Kidney Beans & Red Cheddar, topped with Sour Cream & Spring Onions. €15.25

Boxty Potato Dumplings
Irish Potato Boxty Dumplings, lightly sautéed and finished with one of the following choices. Served with our Irish Soda Bread.

- **Corned Beef & Cabbage**
  Tender Chunks of Corned Beef with Cabbage in a Parsley Sauce. €16.25

- **Cashel Blue Cheese & Mushroom (v)**
  Sautéed Mushrooms & Spring Onions in a Light Cashel Blue Cheese Cream Sauce. €14.25

- **Cherry Tomato & Basil (v)**
  Seared Cherry Tomatoes with wilted Baby Spinach & Basil. €14.25

- **Irish Chicken Fillet**
  Slices of Free Range Irish Chicken Fillet in a Bacon & Leek Cream Sauce. €16.25

From the Grill

- **8oz Rib Eye Steak**
  8oz (227g) Irish Rib Eye Steak cooked to your liking and served with Garlic & Herb Butter or Pepper Sauce and your choice of potato side dish. €19.00

- **10oz Sirloin Steak**
  10oz (283g) Prime Irish Sirloin, cooked to your liking and served with Garlic & Herb Butter or Pepper Sauce and your choice of potato side dish. €22.00

- **Beef Burger**
  10oz (283g) Irish Beef Burger, served on a lightly toasted bun, with Cahill's Irish Porter Cheddar, Tomato Relish & Thick Cut Chips. €16.25

Gallagher’s Farmhouse Grill
A selection of Farmhouse Fare: Beef Fillet Medallion, Gammon Steak, Clonakilty Black Pudding, Grilled Tomato, Baked Mushroom Caps and Pork & Apple Sausage, served with Garlic & Herb Butter or Pepper Sauce and your choice of potato side dish. €21.00

**Special Offer**
3 Course Menu for only €25.50
Choose a starter and main course from the choices marked with a ★ and any dessert for just €25.50. Add an Irish Coffee for only €5.
Tradisíúnta agus Nua

Roast Shoulder of Irish Lamb €19.00
Slow-roasted Shoulder of Lamb, served with a Root Vegetable Mash and a Rich Red Wine Gravy.

Corned Beef, Cabbage & Champ €17.00
An Irish Classic of Cured Irish Beef served with Champ Potato, Sautéed Cabbage with a Rich Parsley Sauce.

Slow Roasted Rib of Beef €19.00
Tender Short Rib of Irish Beef, served with Braised Vegetables & Horseradish Mash.

Pork & Apple Sausages €15.00
Award winning, hand-linked Pork & Apple Sausages with Mustard-Seed Mash and Onion Gravy.

Bacon & Colcannon €17.00
Tender Ham Hock served on the bone, with Colcannon & Parsley Sauce.

Fish & Chips €17.00
Fillet of White Fish, deep fried in our famous Beer Batter with Thick Cut Chips, Mushy Peas and Tartare Sauce.

Roasted Salmon Fillet €19.00
Served with a Pearl Barley & Dillisk Risotto, and a light White Wine and Tarragon Reduction.

Poached Smoked Haddock €16.25
Naturally-Smoked Haddock, simmered in Milk & Onions, topped with a Soft Poached Egg and served on a bed of Champ.

Side Dishes

| Sautéed Cabbage........................................ €2.95 | House Salad of Red Onion.............................. €2.95 |
| Sautéed Mushrooms...................................... €2.95 | Cherry Tomato & Cucumber............................. €2.95 |
| Sautéed Onions.......................................... €2.95 | Lightly Spiced Root..................................... €2.95 |
| Vegetable of the Day................................. €2.95 | Vegetable Puree......................................... €2.95 |
| Thick Cut Chips......................................... €2.95 | Duo of Boxty Pancakes.................................... €2.95 |
| Champ..................................................... €2.95 | with Blue Cheese Dip.................................... €2.95 |
| Colcannon................................................ €2.95 | Brown Soda Bread........................................ €1.25 |

Desserts

| Bread & Butter Pudding................................. €6.00 |
| Bailey’s Cheesecake...................................... €6.00 |
| Meringues Layered with Chocolate & Hennessy Cognac Cream €6.00 |
| Banana, Butterscotch & Walnut Pancake................ €6.00 |
| Selection of Ice Cream.................................. €5.25 |
| Rich Dark Chocolate Cake............................... €6.00 |
| Artisan Irish Cheese Board.............................. €8.50 |

Vegetarian choices marked with a (v).
Should you have any special dietary requirements, please let us know, and we will endeavour to fulfil your request.
Please note some dishes may contain fish bones and/or nuts.
At peak times a minimum charge may apply.

Please note we do not apply a service charge.
Liqueur Coffees, Coffees & Digestifs

Irish Coffee (with Irish Whiskey) €6.75
French Coffee (with Hennessy Cognac) €6.75
Bailey’s Coffee (with Bailey’s Irish Cream) €6.75
Calypso Coffee (with Tia Maria) €6.75
Baby Murphy’s (a shot with Tia Maria and Bailey’s Irish Cream) €4.95

Americano Coffee €2.50
Espresso €2.00
Double Espresso €3.25
Cappuccino €2.75
Latte €2.75
Pot of Tea €2.00
Hot Chocolate €2.50

Our Suppliers

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, both local and national, include:

BUTTERMOUNTAIN CHEESE COMPANY
EDMOND LLOYD & SONS
FRESH CUT
GOLDEN VALE
J. J. YOUNG & SONS
KETTYLE IRISH FOODS
KINGWORLD
KISH FISH
MCNALLY BBQ
MULLINGAR MEATS
MUSGRAVES
NEWFRESH FOODS
ROBINSON MEATS
TRUBAKE
WRIGHTS OF HOWTH
Celebrating the finest traditions in Irish cuisine in an atmosphere that is contemporary yet timeless, cosmopolitan but nostalgic. Inspired by tradition, Gallagher’s Boxty 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, Boxtty 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 Boxty House we serve the three traditional types of Boxtty found in the border counties of Leitrim, Cavan and Fermanagh: boiled, baked and pancake Boxtty.

**Boiled Boxtty or Boxtty 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 Boxtty Dumpling.

**Baked Boxtty or Boxtty 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 Boxtty, kneaded with butter but baked in an oven.

**HOW WE STARTED:**

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

In 1988, he was the first to develop the Leitrim Pan Boxtty, when he created a lighter Boxtty 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 Boxtty House will you find the original and authentic Boxtty Wrap. Cooked on a hot griddle, our Boxtty pancakes are presented stuffed with a range of fillings, each of which has simmered in our own unique sauces. Naturally.

Gallagher’s Boxtty 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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