
Gallagher's Boxty House


Places

2012

Menu, 2012

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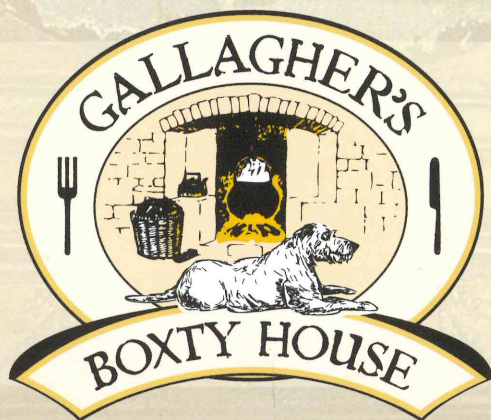
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GALLAGHER'S BOXTY HOUSE




Restaurant & Bar • Home of Traditional Irish Food

Starters





-  **Soup of the Day (v)** €4.75
Our Chef's Daily Special.
- Boxty Platter (v)** €7.50
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** €10.50
Lightly Spiced Irish Crab meat served with a slice of Toasted Boxty Bread and a Cucumber & Dill Pickle.
-  **Atlantic Seafood Chowder** €6.50
A Traditional Irish Recipe with Fresh & Smoked Fish, Cockles & Mussels.
- Smoked Irish Salmon with a Connemara Irish Single Malt Whiskey Dressing** €9.50
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)** €6.50
Baked Pear with Mixed Baby Leaves, Caramelised Walnuts & Cashel Blue Cheese Dressing.
- Breaded Dunbarra Cheese (v)** €7.50
Dunbarra Irish Brie in a Golden Crumb with a Honey & Apricot Sauce.
-  **Traditional Spiced Beef** €6.50
Traditional Spiced Irish Beef, served with Horseradish Cream, Pickled Gherkins & Soda Bread.
- Oysters with a Shallot Vinaigrette: (Qty: 3, 6 or 12)** €5.00/€9.00/€17.25
Fresh Irish Oysters served on Ice with a Shallot Vinaigrette & Soda Bread.

Salads

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

-  **Chicken Salad** €14.25
Pan-fried Irish Free Range Chicken Breast with Garlic Croutons, Bacon, Cherry Tomato & Herb Mayo Dressing.
-  **Black Pudding Salad** €12.25
Warm Slices of Clonakilty Black Pudding with Red Onion and Vinaigrette Dressing, Crispy Apple Fritters.
-  **Smoked Salmon Salad** €14.25
Seared Fillet of Organic Smoked Irish Salmon with Red Onion, Cucumber, Cherry Tomato & with Connemara Whiskey Dressing.




Stews

-  **Gallagher's Traditional Irish Lamb Stew** €16.25
Tender Chunks of Irish Lamb simmered with Potatoes, Carrots & Parsley.
-  **Murphy's Beef Stew** €16.25
Irish Beef braised in Murphy's Stout and slow-cooked with Potatoes, Celery & Carrots.
-  **McGowan's Coddle** €16.25
A favorite Dublin recipe of Sausages & Bacon, cooked until tender in a Potato & Herb Broth.
-  **Tasting Selection of Irish Stews** €16.25
Individual Tasting Pots of each of our Traditional Stews, served with Irish Soda Bread.

Boxty Pancake Dishes

Boxty Pancakes are traditional Potato Pancakes, cooked on a griddle.





We serve them with a filling of your choice.

-  **Chicken Boxty** €16.25
Irish Free Range Chicken Breast casseroled in a Smoked Bacon & Leek Cream Sauce.
-  **Gaelic Boxty** €19.00
6oz/170g of Prime Irish Fillet Steak Medallions cooked to order and served in a Whiskey, Mushroom & Cracked Black Pepper Cream Sauce.
-  **Lamb Boxty** €16.25
Irish Lamb slow-cooked with Cumin & Carrots, topped with Tzatziki.
-  **Corned Beef & Cabbage Boxty** €16.25
Cured Irish Beef & Cabbage in rich Parsley Sauce.
-  **Salmon Boxty** €17.00
Fresh Poached Irish Salmon, in a Dill & Smoked Fish Cream Sauce.
-  **Chilli & Cheese Boxty (v)** €15.25
Vegetarian Chilli with Kidney Beans & Red Cheddar, topped with Sour Cream & Spring Onions.



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** €16.25
Tender Chunks of Corned Beef with Cabbage in a Parsley Sauce.
-  **Cashel Blue Cheese & Mushroom (v)** €14.25
Sautéed Mushrooms & Spring Onions in a Light Cashel Blue Cheese Cream Sauce.
-  **Cherry Tomato & Basil (v)** €14.25
Seared Cherry Tomatoes with wilted Baby Spinach & Basil.
-  **Irish Chicken Fillet** €16.25
Slices of Free Range Irish Chicken Fillet in a Bacon & Leek Cream Sauce.

From the Grill

-  **8oz Rib Eye Steak** €19.00
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.
- 10oz Sirloin Steak** €22.00
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.
-  **Beef Burger** €16.25
10oz (283g) Irish Beef Burger, served on a lightly toasted bun, with Cahill's Irish Porter Cheddar, Tomato Relish & Thick Cut Chips.
- Gallagher's Farmhouse Grill** €21.00
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.

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.

Tradisiúnta 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

Sautéed Mushrooms €2.95

Sautéed Onions €2.95

Vegetable of the Day €2.95

Thick Cut Chips €2.95

Champ €2.95

Colcannon €2.95

House Salad of Red Onion,

Cherry Tomato & Cucumber €2.95

Lightly Spiced Root

Vegetable Puree €2.95

Duo of Boxty Pancakes

with Blue Cheese Dip €2.95

Brown Soda Bread €1.25

Desserts



Bread & Butter Pudding

€6.00

With Homemade Custard.



Bailey's Cheesecake

€6.00

Served with Fruit Compote.



Meringues Layered with Chocolate & Hennessy Cognac Cream

€6.00

Served with Raspberry Sauce.



Banana, Butterscotch & Walnut Pancake

€6.00

Served with Vanilla Ice Cream.



Selection of Ice Cream

€5.25



Rich Dark Chocolate Cake

€6.00

Served warm with Vanilla Ice Cream and a Milk Chocolate Sauce.

Artisan Irish Cheese Board

€8.50

Served with Country Relish.

Vegetarian choices marked with a (v).

Should you have any special dietary requirements, please let us know, and we will endeavour to fulfill 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 <i>(with Irish Whiskey)</i>	€6.75
French Coffee <i>(with Hennessy Cognac)</i>	€6.75
Bailey's Coffee <i>(with Bailey's Irish Cream)</i>	€6.75
Calypso Coffee <i>(with Tia Maria)</i>	€6.75
Baby Murphy's <i>(a shot with Tia Maria and Bailey's Irish Cream)</i>	€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

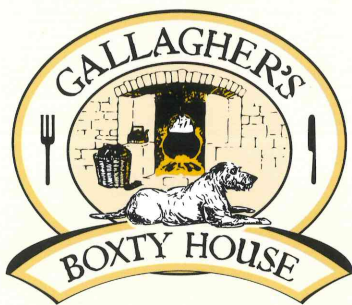
NEWFRESH FOODS

ROBINSON MEATS

TRUBAKE

WRIGHTS OF HOWTH





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.

HOW WE STARTED:

Following some years in the Caribbean, Pádraic Óg Gallagher returned to County 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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Find us on **Facebook:** www.facebook.com/TheBoxtyHouse