



Gullane's Hotel
& CONFERENCE CENTRE

A LA CARTE MENU

Welcome to Gullane's Hotel
Bar & Restaurant

Fáilte chuig Gullane's Hotel
Serving Ballinasloe since 1943

We provide our guests with authentic & delicious Homemade Irish & European Dishes.
Our Chef's choose only the very best and freshest ingredients.
All our Beef is of 100 % Irish Origin

Our staff are trained to give you the best service,
so always feel free to ask for assistance.

*We hope you enjoy your evening and have
a pleasant meal with us*

*Tá súil againn go mbainfidh sibh taitneamh as bhur dtráthnóna
agus go mbeidh béile breá blasta agaibh.*

'Laughter is Brightest Where Food is Best'
Old Irish Proverb

STARTERS

Chef's Homemade Cream of Vegetable Soup

Served with a fresh crusty roll or homemade brown bread

(1,2A,2D,4,7,14) GFR € 6.00

Galway Bay Creamy Seafood Chowder

Fresh salmon, smoked haddock and cod, served with homemade brown bread

(2A,2D,3,4,5,7,14) GFR € 10.50

Homemade Golden Fried Mushrooms

Mushrooms coated in breadcrumbs and deep fried, served with a garlic dip

(2A,2B,2C,2D,4,7,9,12,13,14) V Starter € 9.50 Main Course € 14.50

Baked Brie & Cranberry Tartlet

Flaky puff pastry tartlet baked with creamy brie & a sweet cranberry relish topped with roasted pecan nuts

(2A,7,9,10*,14) V *Pecan Starter € 9.50 Main Course € 15.50

Thai Style Prawn Cakes

Delicately spiced Thai style prawn cakes, golden fried, served with our house chilli sauce

(2A,3,9,14) € 10.90

Chicken Pakora Bites

Tender pieces of chicken in a lightly spiced crispy pakora batter served with mango & yoghurt dip

(4,7,9,14) GF € 10.90

Roasted Vine Ripened Cherry Tomatoes & Hummus

Toasted sourdough bread, layered with homemade hummus & charred vine-ripened cherry tomatoes, drizzled with balsamic glaze

(2A,9,12,14) VG € 10.50

Allergens: 1. Celery 2. Cereals Containing Gluten 2A. Wheat 2B. Rye 2C. Barley 2D. Oats
3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts
12. Sesame Seeds 13. Soya 14. Sulphur Dioxide
V- Vegetarian VR - Vegetarian on request VG - Vegan
GF- Gluten Free GFR- Gluten Free on request

MAIN COURSES

12 oz Sirloin Steak

Served with chunky chips, fried mushrooms & onions on a bed of mashed potato
choice of pepper sauce or garlic butter

(7,14) GF € 31.90

Honey Roast Half Duck

Served on a Thai inspired chilli, ginger & coriander potato cake, orange sauce
served with a side of seasonal vegetables

(7,14) GF € 24.90

Braised Lamb Shank

Braised slowly for four hours in a tomato & rosemary jus
served on a bed of scallion mashed potato with a side of seasonal vegetables

(1,7,14) GF € 23.90

Prime Roast Sirloin of Irish Beef

Served with yorkshire pudding, scallion mashed potato and seasonal vegetables, rich gravy

(2A,4,7,14) GFR € 19.50

Roast Chicken Supreme

Stuffed with a wild mushroom & black pudding duxelles, chasseur sauce
served with scallion mashed potato & seasonal vegetables

(1,2B,7,14) € 21.90

Tuscan Penne Pasta

Penne pasta tossed in a creamy sundried tomato sauce with spinach, topped with Parmesan cheese
served with garlic focaccia GFR

Chicken (1,2A,7,14) € 18.90 Tiger Prawns (1,2A,3,7,14) € 20.90

Gullane's Signature Double Stack Smash Burger

Prime Irish beef burgers cooked to perfection topped with Jack cheese & bacon, caramelised onion
served on a brioche bun with smoky Texan sauce & chunky chips

(2A,4,7,9,14) GFR € 18.90

Buttermilk Chicken Burger

Crispy Cajun buttermilk chicken burger topped with Jack cheese & bacon
served on a charcoal bun with ruby slaw, homemade ranch dressing & chunky chips

(2A,4,7,9,12,14) GFR € 18.90

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MAIN COURSES

Thai Green Curry

Potato, mixed peppers & green peas gently cooked in a fragrant coconut milk & Thai green curry sauce garnished with fresh coriander served with basmati rice GF

Chicken (1,3,7,14) €19.90 **Seafood** (1,3,5,7,14) €21.90

Baked Fillet of Salmon

Served with thyme roasted baby potatoes, seasonal vegetables
lemon & dill cream

(1,5,7,14) GF €21.90

Traditional Beer Battered Fillet of Cod

Fresh cod fillet in a crispy batter with mushy peas, chunky chips & homemade tartar sauce

(2A,4,5,14) €19.50

Vegan Thai Yellow Curry

Fragrant Thai curry with potato, onions & peppers
garnished with fresh coriander served with basmati rice

(1,14) €18.90

SIDE DISHES

Chunky Chips	(2A)	€ 4.50
Onion Rings	(2A,7)	€ 4.50
Coleslaw	(4)	€ 2.00
Sweet Potato Fries	(2A)	€ 4.50
Scallion Mashed Potato	(7,14)	€ 4.50
Roasted Baby Potatoes	(7,)	€ 4.50
Side Salad	(4,9,14)	€ 4.50
Side Vegetables	(13,14)	€ 5.50
Pepper Sauce	(7,13,14)	€ 2.00
Sauté Mushrooms		€ 4.50
Garlic Bread	(2A,7)	€ 4.00

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DESSERTS

Homemade Mississippi Mud Pie

Topped with hot chocolate sauce and vanilla ice cream

(2A,4,7,14) € 8.00

Dark Chocolate Mousse

With vegan vanilla ice cream and mixed berry compote

(2A, 10,13) VG € 8.00

Sticky Toffee Pudding

Served with homemade brown bread ice cream

(2A,2D,4,7) € 8.00

Strawberry Pavlova

Pavlova topped with fresh cream, sliced strawberries

(4,7) GF € 8.00

Homemade Cheesecake of the Evening

Served with ice cream

(2A, 7,14) € 7.50

Homemade Warm Apple Pie

Served with crème anglaise & ice cream

(2A,4,7) € 7.50

Selection of Ice Cream

Nestled in a crispy wafer basket

(2A,7,13) € 7.00

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SANDWICH MENU

Steak Baguette € 17.90

Topped with melted cheddar cheese, fried onions, mushrooms, tomato, lettuce, mustard mayo, served in a crispy baguette, pepper sauce & chips
(2A,4,7,9,13,14)

Smoked Bacon & Brie Toasted Sandwich € 14.90

Red onion relish, mediterranean vegetables in toasted garlic focaccia bread served with sweet potato fries
(1,2A,7,9,14)

Toasted Club Sandwich € 14.90

Toasted sandwich with chicken, lettuce, chopped bacon, mayonnaise on white or brown bread paired with a side of chips
(2A,2C,4,9,13,14)

Toasted Chicken Goujon Wrap € 14.90

Lettuce, tomato, with chilli or garlic mayo and served with chips
(2A,4,9,14)

Classic BLT Sandwich € 14.90

Toasted sandwich, bacon, lettuce, tomato, mayonnaise, on white or brown bread served with chips
(2A,2C,4,9,13,14)

Build your own sandwich

Plain sandwich 1 Filling € 5.20

Toasted sandwich 1 Filling € 5.70

Add Chips € 4.00

Sandwich fillings

(0.70 per extra filling)

- Ham
- Cheese
- Chicken
- Tuna
- Peppers
- Lettuce
- Onion
- Tomato
- Sweetcorn

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