



Gullane's Hotel
& CONFERENCE CENTRE

BAR & RESTAURANT MENU

Welcome to Gullanes Hotel, Bar & Restaurant

Fáilte chuig Gullanes 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 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,4,7,9,13,14) (GFR) € 6.00

Galway Bay Creamy Seafood Chowder

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

(1,2A, 2B 4,5,7,13,14) (GF) € 10.50

Crispy Breaded Tempura white tiger Prawns

Sweet chilli & lime mayonnaise, coriander & carrot salad

(2A,3,4,5,7,11,12,13) (GF) € 10.50

Homemade Golden Fried Mushrooms

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

(1, 2A,4,7,9,12,14) (VG) € 9.50 Main Course € 14.50

Sweet Chilli Chicken Wings

Served with spring onion coriander salad

(2A,4,7,9,13) € 9.50 Main course € 14.50

Beetroot & Goats Cheese Salad

Panko coated goats' cheese, rocket, carrot, with a honey & rosemary dressing.

(2A,4,6,7,13) € 9.50 * Main course € 14.50

Superfood Salad

baby leaves, cous cous, maple toasted almonds, broccoli, beetroot,
pear, sesame seeds, orange citrus dressing

(1, 2A 9,10,12,14) (v) € 12.00 / Main course € 15.00

Add Chicken € 2.50

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

VG – Vegetarian VGR – Vegetarian on request V – Vegan GF Gluten Free GFR- Gluten Free on request

MAIN COURSES

12 oz Sirloin Steak

Served with chips, topped with mushrooms & onions, parsnip puree.
peppered sauce or garlic butter.

(1, 7, 13, 14) € 32.00

Honey Roast Half Duck

served on a thai chilli ,ginger ,coriander potato cake
with a plum sauce

(2A,7,9,13,14) (GRF) € 22.90

Braised Lamb Shank

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

(1,7,13,14) (GF) € 22.90

Roast Chicken supreme

Kelly's black pudding & mushroom stuffed chicken supreme, red onion gravy
served on creamy mashed potato with a side of seasonal vegetables.

(1,2A, 2D,7,9,14) € 19.90

Chicken & smoked Bacon Penne Pasta

Served in a creamy tomato sauce topped with parmesan cheese, garlic bread.

(1,2A,4,7,9,10,13,14) GFR € 16.90

(Vegan Option available)

Gullane's Signature Gourmet Burger

Freshly ground 8oz prime Irish beef, topped smoked bacon, melted applewood cheese,
ballymaloe tomato relish. Served on brioche bun, with chips.

(2A,4,7 ,9, 12,13,14) € 17.90

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MAIN COURSES

Thai Panang Curry

curry with coconut milk, potato, lentil, peppers, onions, coriander, mango chutney.
served with basmati rice.

Chicken € 18.90 (1,3,5,7,13,14) Seafood € 20.90 (1,3,5,7,13,14)

Baked Fillet of Salmon

Served with thyme roasted baby potatoes, seasonal vegetables.
white wine green pea sauce

(1,3,5,7,9,13,14) (GF) € 18.90

Herb Crusted Baked Fillet of Hake

Served with creamy mash potato, seasonal vegetables, creamy sundried tomato sauce

(1,2A,3,5,7,8,9,10,14) € 18.90

Roast Joint of the Evening

Served with creamy mashed potato & seasonal vegetables (7,14) € 17.90

SIDE DISHES

Portion Chips	(2A)	€ 3.50
Onion Rings	(2A,7)	€ 4.00
Coleslaw	(4)	€ 2.00
Sweet Potato Fries	(2A)	€ 4.50
Portion Mash Potato	(7,14)	€ 4.00
Baby Potato's	(7,4)	€ 4.00
Side Salad	(9)	€ 3.50
Side Vegetables	(14)	€ 4.00
Pepper Sauce	(7)	€ 2.00
Fried Mushrooms		€ 3.00
Garlic bread	(2A,4,7)	€ 3.50

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DESSERTS

Mississippi Mud Pie

Topped with hot chocolate sauce and vanilla ice cream.

€ 8.00 (2A,4,7,13,14)

Dark Chocolate Mousse (v)

Served with vegan vanilla ice cream.

€ 8.00 (2A, 10,13)

Sticky Toffee Pudding

with homemade brown bread ice cream

€ 8.00 (2A,2D,7,13,4)

Strawberry Pavlova

Pavlova topped with fresh cream , sliced strawberries.

€ 8.00 (4,7) (GF)

Homemade Cheesecake of the Evening

served with ice cream.

€ 7.50 (2A, 2D 4,7,12,13)

Homemade Warm Apple Pie

Served with crème anglaise & ice cream.

€ 7.50 (2A,4,7,13)

Selection of Ice Cream

Served in a crispy wafer basket.

€ 7.00 (2A,7,13)

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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)

Goats Cheese Sandwich € 14.90

red onion relish, roasted mediterranean vegetables, served on sourdough bread

Served with chips

(1,2A,2B,4,7,9,13,)

Toasted Club Sandwich € 14.90

Toasted sandwich with chicken, lettuce, chopped bacon, mayonnaise on white or brown bread

served with chips

(2A,4)

Toasted Chicken Goujon Wrap € 14.90

Lettuce, tomato, chilli or garlic mayo

served with chips

(1,2A,4,7,9,10,13)

Classic BLT Sandwich € 14.90

Toasted sandwich, bacon, lettuce, tomato, mayonnaise, on white or brown bread

served with chips

(2A,4,7,9,13,14)

Build your own sandwich

Plain sandwich 1 Filling € 5.00

Toasted sandwich 1 Filling € 5.50

Add Chips € 3.50

Sandwich fillings.

(0.50 per extra filling)

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

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CHILDREN'S MENU

½ Homemade Cream of vegetable soup € 3.50
(1,2a,4,7,14)

Mini Garlic Bread € 3.50
(2a,4,7)

Children's Joint of the Evening € 12.00
served with creamy mashed potato & vegetables

Penne Pasta served with Creamy Tomato Sauce on the Side € 6.50 (2a,4)

Chicken Goujons & Chips € 8.50 (2a, 4,7)

Chicken Nuggets & Chips € 8.00 (2a,4,7,13)

Sausages & Chips € 8.00 (2a,4,14)

Bangers & Mash € 8.00 (2a,4,7,13,14)

American style pancakes

Nutella, marshmallows
€ 6.50 (2a,4,7,10)

Jelly & Ice Cream € 5.00 (7)

Selection of Ice Cream € 5.00 (7)

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BEVERAGES

Bewley's Tea	€ 3.20	Americano	€ 3.20
Barry's Tea	€ 3.20	Espresso	€ 3.00
Decaf Tea	€ 3.20	Double Espresso	€ 3.50
Herbal Teas	€ 3.50	Cappuccino (7)	€ 3.70
<i>Cranberry, Camomile, Peppermint, Green Tea, Earl Grey</i>		Latte (7)	€ 3.70
		Hot Chocolate (7)	€ 4.00
Irish Coffee	€ 7.00		
<i>Whiskey, Coffee, & Fresh Cream(7)</i>			
French Coffee	€ 7.20		
<i>Brandy, Coffee & Fresh Cream (7)</i>			
Calypso Coffee	€ 7.00		
<i>Tia Maria, Coffee & Fresh Cream(7)</i>			
Baileys Coffee	€ 7.00		
<i>Baileys Liquors, Coffee & Fresh Cream (7)</i>			
Irish Mist Liqueur	€ 5.20		
Crème De Menthe	€ 5.20		
Drambuie	€ 5.20		
Benedictine	€ 5.20		
Cointreau	€ 5.20		
Cocktail menu available	€ 12.00		

SOFT DRINKS

COKE	€ 3.30
DIET COKE	€ 3.30
CLUB LEMON	€ 3.20
CLUB ORANGE	€ 3.20
LUCOZADE	€ 3.30
SPRITE	€ 3.20
7UP	€ 3.20

