



## TAKEAWAY MENU | FRI & SAT 4pm- 8pm |

Homemade **soup** w/ brown bread 5

Atlantic seafood **chowder**, cream, dill, leeks, dillisk w/ brown bread 6.5

Grilled maple & miso uchi kuri **squash**, Galway goats cheese, pecans, crispy kale 9.25

Friendly Farmer **chicken wings**, Gather hot sauce, Young Buck blue cheese mayo, ginger, carrot & celery salad 9.5

Brady's **beef burger** on brioche bun, gherkin, Durrus cheese, red cabbage slaw, rocket, tomato relish & hand cut fries 15  
|+ **bacon** 2| | + **red onion jam** 1.25|

Roast **cauliflower**, halloumi, lemon & garlic sautéed greens, Harry's nut butter, smoked paprika hummus dukkah 16 |vegan available|

Galway Hooker, turmeric & fennel seed battered **monkfish** & twice cooked chips, Gather pickled fennel, dillisk tartare 19

Friendly Farmer **chicken**, pancetta, prunes, leeks, potato gratin, cream veloute 18

Silverhill **duck**, hot honey glazed candy beets, roast barley, potato gratin, berry sauce 20

Braised **short ribs**, salsa verde, pumpkin puree, potato gratin, charred shallots, red wine jus 17

| all main courses include roast fennel, turnip, carrots, golden beets |

### |DESSERTS|

Warm chocolate **brownie** w/ peanut butter, salted caramel & vanilla ice cream 5.5

Apple & cinnamon **crumble**, homemade custard & ice cream 5.5

Mixed berry **cheesecake**, vanilla, chocolate biscuit crunch 5

### |FRIES|

Handcut fries |v| 4.25

**Truffle** fries- mayo, sage & parmesan |v| 6.25

Chorizo **taco**, Velvet cloud yoghurt & cheddar 7.25

### |TO SHARE|

Irish **charcuterie board**, Duck liver pate, Wooded Pig chorizo, Gubeen salami, Durrus cheese, Young Buck blue cheese, Galway goats cheese, Sheridan's crackers, nuts, red onion jam 15.5

**Gather board**, maple & miso glazed uchi kuri, pickled fennel, wild mushroom & cashew pate, salsa verde, smoked paprika hummus, toasted hazelnuts, Sheridans crackers |vegan| 13

### |IRISH CRAFT BEERS|

Galway Hooker Pale Ale or Stout	500ml 4.75
Black Donkey Sheep Stealer	500ml 5
Cons Irish Cider	500ml 5.25
Whitehag Little Fawn IPA	330ml 4.25
Whitehag ROC Modern Pils	330ml 4.25
Western Herd Red Ale	330ml 4
Western Herd Back Beat Witbier	330ml 4
O Brother Pale Ale	500ml 5

### |WINE|

Cantine Settesoli, <b>Pinot Grigio 2018</b> (Sicily, Italy)	16.5
L'Autantique, <b>Chardonnay 2017</b> (Languedoc, France)	17
Paddy Borthwick, <b>Riesling 2017</b> (New Zealand)	22
Jose Pariente, <b>Verdejo 2017</b> (Rueda DO, Spain)	23.5
L'Autantique, <b>Merlot 2017</b> (Languedoc, France)	16.5
Il Pumo, <b>Negroamaro 2017</b> (Salento, Italy)	21
Rondan Crianza, <b>Tempranillo 2015</b> (Rioja, Spain)	21.75
Paper Road, <b>Pinot Noir 2018</b> (Wairarapa, New Zealand)	23
Crios, <b>Malbec 2018</b> (Mendoza, Argentina)	25.75

Please let us know if you have any dietary requirements or allergies.

Speak to us about any vegetarian, vegan & gluten free dishes.