



TAKEAWAY MENU |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, Pinot Grigio 2018 (Sicily, Italy)	16.5
L'Autantique, Chardonnay 2017 (Languedoc, France)	17
Paddy Borthwick, Riesling 2017 (New Zealand)	22
Jose Pariente, Verdejo 2017 (Rueda DO, Spain)	23.5
L'Autantique, Merlot 2017 (Languedoc, France)	16.5
Il Pumo, Negroamaro 2017 (Salento, Italy)	21
Rondan Crianza, Tempranillo 2015 (Rioja, Spain)	21.75
Paper Road, Pinot Noir 2018 (Wairarapa, New Zealand)	23
Crios, Malbec 2018 (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.