



THE SALLY GAP

Taking inspiration from the famous crossroads in the Wicklow mountains - The Sally Gap has been created as a meeting place for all.

We invite you to sit back, relax, and enjoy this casual light filled contemporary social space.

The Sally Gap Bar & Brasserie menu is available for your enjoyment from 12:30pm - 9:00pm.

Our beverage team have worked hand in hand to curate a wine & cocktail list that compliments the surroundings of The Sally Gap which we hope you will enjoy.

STARTERS

CURED SALMON WITH
GLENDALOUGH GIN & NORI €19.00

*Crème Fraîche, Cucumber, Jalapeño
(6, 9, 12)*

BURRATA €19.00

*Peach, Cherry, Smoked Almond
(2, 9, 12) Vegetarian*

CLASSIC PRAWN COCKTAIL €20.00

*Baby Gem, Guacamole, Marie Rose Sauce
(5, 7, 11, 12)*

GARDEN PEA & LEEK SOUP €14.00

*Kale Oil, Crouton, Homemade Brown Bread
(9, 10, 13) Vegan Option Available*

TORCHON OF FOIE GRAS €19.00

*Rhubarb, Apricot, Pistachio, Toasted Brioche
(2, 7, 8, 9, 11, 12, 13)*

CHARRED COURGETTE & PICKLED KOHLRABI €16.00

*Toonsbridge Ricotta, Raspberry, Hazelnut
(2, 8, 9, 11, 12) Vegan Option Available*

SALAD

ADD CHICKEN €8.00 SUPPLEMENT

CONFIT DUCK SALAD €19.00

*Nectarine, Cucumber, Cashew Nuts,
Hoisin & Orange Dressing
(2, 4, 8, 11, 12, 13)*

SUPERFOOD SALAD €19.00

*Grilled Halloumi, Pickled Dates, Avocado,
Quinoa, Butter Bean
(9, 11, 12) Vegan Option Available*

WARM ST. TOLA

GOAT'S CHEESE SALAD €19.00

*Beetroot, Grape, Walnuts, Honey Dressing
(2, 9, 11, 12)*

MAIN COURSE

WICKLOW RIDGEWAY WAGYU BEEF BURGER €32.00

*Bacon Jam, Smoked Applewood Cheese, Burger Sauce, Fries
(7, 9, 11, 12, 13)*

RED CARROT VEGAN BURGER €28.00

*Avocado, Tzatziki Sauce, Vegan Cheese, Fries
(4, 8, 9, 11, 12, 13) Vegan Option Available*

ROAST ATLANTIC COD €34.00

*Spring Onion, Samphire, Mussel
(3, 6, 9, 10, 12, 13)*

BRAISED LAMB NECK €36.00

*Glazed Carrot, Harissa, Lamb Jus
(9, 10, 12)*

GOAT'S BRIDGE SEA TROUT €36.00

*Crushed Potato, Asparagus, Romesco Sauce
(2, 6, 9, 10, 12)*

ROAST CHICKEN €36.00

*Confit Shallot, Baby Leek, Pomme Purée
(9, 10, 12)*

SLOW COOKED FEATHER BLADE OF BEEF €34.00

*Smoked Mash, Wild Mushroom, Lardons, Treacle Jus
(8, 9, 10, 12)*

GARDEN RISOTTO €34.00

*Broccoli, Pea, Cherry Tomato
(9, 10, 12, 13) Vegan Option Available*

GRILL

John Stone Beef is an artisan Irish producer based in Longford, with a global reach and found in the best establishments throughout the world.

All John Stone beef is grass-fed & dry-aged for 28 days. All beef in the Sally Gap is flame char grilled to maximise taste & flavour.

JOHN STONES 28oz CHATEAUBRIAND FOR TWO €130.00

Please allow 45-minutes minimum cooking time.

10oz SIRLOIN €48.00

30oz COTE DE BOEUF FOR TWO €130.00

Please allow 45-minutes minimum cooking time.

10oz RIBEYE €48.00

7oz FILLET €56.00

All served with Fries, Vine Tomatoes, Portobello Mushroom, Truffle & Watercress Salad.

Choice of Fercullen Whiskey Peppercorn Sauce, Garlic Butter, Café de Paris Butter or Red Wine Jus (9, 11, 12)

SIDES

FRIES ⁽¹²⁾ €6.00

PARMESAN & TRUFFLE FRIES ^(7, 9, 11, 12) €8.00

MASHED POTATO ⁽⁹⁾ €6.00

HONEY GLAZED CARROTS €6.00

CREAMED SPINACH ⁽⁹⁾ €6.00

BABY GEM HEARTS WITH PARMESAN & CAESAR

DRESSING ^(7, 9, 11, 12, 13) €6.00

MIXED GREENS WITH CHIMICHURRI ^(9, 12) €6.00

ALLERGENS: 1: Peanuts / 2: Nuts / 3: Molluscs / 4: Sesame Seeds / 5: Crustacean / 6: Fish / 7: Eggs / 8: Soya / 9: Milk / 10: Celery / 11: Mustard / 12: Sulphur Dioxide / 13: Gluten / 14: Lupin

