



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.

Our culinary team led by Executive Chef Cormac McCreary have created a menu offering a wide range of options aiming to suit every taste & craving for adults and children alike. Our team are passionate about food provenance and always source fresh and locally, ensuring that every dish is of the highest quality.

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 & BEETROOT €19

Crème Fraîche, Cucumber, Chicory
(6, 9, 12)

BURRATA €18.00

Apricot, Fig, Smoked Almond
(2, 9, 12) **Vegetarian**

PRAWN COCKTAIL €19.00

Mango Salsa, Guacamole
(5, 7, 11, 12, 13)

TORCHON OF FOIE GRAS €19.00

Plum, Hibiscus, Pistachio, Toasted Brioche
(2, 7, 8, 9, 12, 13)

CHARRED COURGETTE & PICKLED

KOHLRABI €16.00

Toons Bridge Ricotta, Blackberry, Hazelnut
(2, 8, 9, 11, 12) **Vegan Option Available**

COCONUT & CARROT SOUP €14.00

Chilli, Crouton, Homemade Brown Bread
(10, 13) **Vegan option available**

SALAD

ADD CHICKEN €8.00 SUPPLEMENT ON ALL SALADS.

CONFIT DUCK SALAD €19.00

Pear, Spring Onion, Cashew Nuts, Hoisin, Orange Dressing
(2, 4, 8, 11, 12, 13)

WARM GOATS CHEESE SALAD €19.00

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

SUPERFOOD SALAD €19.00

Grilled Halloumi, Pickled Dates, Avocado, Red Pepper, Quinoa
(2, 9, 11, 12) **Vegan Option Available**

MAIN COURSE

WICKLOW RIDGEWAY WAGYU BEEF BURGER €32.00

Bacon Jam, Smoked Applewood Cheese, Coleslaw, Powerscourt Burger Sauce
(7, 9, 11, 12, 13)

RED CARROT VEGETARIAN BURGER €28.00

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

ROAST CHICKEN €36.00

Roscoff Onion, Baby Leek, Pomme Purée
(2, 9, 11, 12)

ROAST ATLANTIC COD €34.00

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

GOATSBRIDGE SEA TROUT €36.00

Fennel, Tomato, Cauliflower
(6, 9, 10, 12)

SLOW COOKED FEATHER BLADE OF BEEF €34.00

Smoked Mashed Potato, Wild Mushroom, Lardons, Treacle Jus
(8, 9, 10, 12, 13)

WICKLOW VENISON €36.00

Celeriac, Potato Fondant, Truffle Sauce
(9, 10, 12)

MARINATED TOFU €30.00

Broccoli, Baby Corn, Sesame Rice
(4, 8, 13)

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-minute cooking time.

10oz SIRLOIN €48.00

30oz COTE DE BOEUF FOR TWO €130.00

Please allow 45-minute cooking time.

10oz RIBEYE €48.00

7oz FILLET €54.00

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

CREAMED SPINACH ⁽⁹⁾ €6.00

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

BABY GEM HEARTS WITH PARMESAN & CAESAR DRESSING ^(7, 9, 11, 12, 13) €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

