

**GASTRO
101
GRILL**

PARTY GASTRO 101 GRILL MENU

STARTERS

CAULIFLOWER DRUMMIES VG GFA V

Cauliflower florets coated in selected Cajun spices, cooked and then tossed in Franks hot cayenne sauce, with a refreshing guacamole dipping sauce.

GARLIC MUSHROOMS V

Deep fried breaded mushrooms served with our own garlic mayonnaise.

RICOTTA & GOAT'S CHEESE BRUSCHETTA GFA

Ciabatta bruschetta topped with a ricotta and goat's cheese mousse & roasted candied cherry tomatoes, garnished with a hint of basil pesto, and balsamic glaze.

ARDSALLAGH & BEETROOT SALAD GFA V

Seasonal mixed leaves, baby spinach tossed in an olive oil dressing with candied walnuts, Ardsallagh goat's cheese, sliced apple, and balsamic glazed beetroot, drizzled with maple syrup.

GASTRO STICKY WINGS GFA

Hot, succulent tasty wings, marinated in hoi sin sauce, honey, sweet chilli scattered with sesame seeds and spring onions.

BABY BACK PORK RIBS GFA

Carefully selected loin ribs marinated in chefs own secret recipe BBQ sauce. The ribs are marinated for 24 hours then slow roasted to obtain maximum flavour & tenderness.

ROCK THAT BURGER

THE NEW YORKER GFA

Irish Angus beef minced with herbs and spices, chefs 101 burger sauce, crisp pancetta, melted Swiss cheese, rooster fried onions, diced tomato, romaine lettuce, served on a brioche bun. Our buns come from the local bakery. Served with French Fries or our own 101 Garlic Rosemary Potatoes.

THE SLOW ROOSTER

Free range chicken fillet marinated in spiced buttermilk overnight, coated in rooster flour and shallow fried, topped with 101 burger sauce, crispy onions, romaine lettuce, diced tomato and ruby slaw - a twist on coleslaw using red cabbage - served on a brioche bun. Served with French Fries or our own 101 Garlic Rosemary Potatoes.

THE CODFATHER BURGER GFA

Pan seared market fresh haddock fillet, romaine lettuce, diced tomato, crispy onions, chermoula sauce, lightly spice paprika and cumin flavoured tomato sauce, served on a brioche bun. Served with French Fries or our own 101 Garlic Rosemary Potatoes.

THE WANNABE VG GFA V

Looks like meat, tastes like meat, but it's not meat! Home baked vegan bun, 100% plant-based burger, romaine lettuce, crispy onions, diced tomato and chef's homemade salsa. Served with French Fries or own 101 Garlic Rosemary Potatoes.

THE MAIN EVENT

FISH AND CHIPS

Market fresh thick, flaky haddock lightly coated in a smoked paprika and turmeric batter, shallow fried, garnished with 101 tartare sauce, ruby slaw, mushy peas, served with French fries or our own Garlic and Rosemary Potatoes.

RIGATONI 101 GFA

Rigatoni pasta tossed in a white wine cream sauce with tender strips of chicken, tender stem broccoli, cherry tomatoes, smoked paprika and turmeric and a hint of garlic and chilli.

SMOKED DUCK SALAD GFA

Seasonal mixed leaves, baby spinach, with slices of smoked breast of duck, mandarin orange segments, candied walnuts, pomegranate, Ardsallagh goat's cheese, tossed in a sweet citrus dressing.

THE 101 VEGAN SALAD GFA V VG

Seasonal mixed leaves, baby spinach, mandarin orange segments, avocado, pomegranate, candied walnuts, shallots, and quinoa, with a sweet citrus dressing.

MUSHROOM & COGNAC SUPREME GFA

Pan fried supreme of chicken marinated with cinnamon, wholegrain mustard, horseradish cream, lime, garlic, black pepper, served with a luxurious cream sauce with a blend of mushrooms, pink peppercorn, and hint of cognac, on a bed of julienne sautéed sweet cabbage, carrot & thinly sliced potato accompanied with garlic rosemary potatoes & garden fresh vegetables.

SWEET TOOTH 101

SELECTION OF ICE CREAM

Vanilla, Chocolate, Strawberry and Honeycomb garnished with cream & fresh fruits.

CHURROS

Hot long strands of choux pastry rolled in cinnamon sugar served with hot chocolate dipping sauce.



€29.95