



TABLE D'HOTE DINNER MENU

STARTERS ✨ MAR THÚS

**HOMEMADE SOUP
OF THE DAY**
served with freshly baked
soda bread
1,7,9

**GRILLED
GOAT'S CHEESE SALAD**
seasonal leaves, beetroot, candied walnuts &
apple with balsamic dressing and a crisp
sourdough croute
1,7,8,10,12

**GALWAY BAY
SEAFOOD CHOWDER**
creamy seafood soup made with fresh local
produce & freshly baked soda bread
1,2,4,6,7,9,12,14

**LOUISIANA STYLE
CHICKEN WINGS**
with celery & blue cheese dip
1,3,6,7,9

WILD MUSHROOM & SPINACH BRUSCHETTA
wild mushroom duxelle with sautéed spinach on crisp sourdough croutes
1,7,10,12

MAIN COURSES ✨ PRÍOMHCURSAÍ

**10OZ PRIME IRISH
SIRLOIN STEAK**
with grilled portobello mushroom, roasted
vine tomatoes & house fries with choice of
bearnaise, garlic butter or peppercorn sauce
(€5 supplement)
1,3,6,7,10

BUTTER CHICKEN
lightly spiced indian curry flavoured with
ginger & coriander, served with
basmati rice & poppadum
1,6,7

BRAISED PORK BELLY
black pudding, sauteed kale, roasted baby
potatoes & creamy seed mustard sauce
1,6,7,10,12

**PAN-FRIED SUPREME
OF CHICKEN**
kale & garlic colcannon, crisp pancetta
with wild mushroom & tarragon jus
6,7,10

GRILLED FILLETS OF SEABASS
with chorizo, roasted baby potatoes, green
beans and sundried tomato pesto
1,2,4,6,7

**SWEET POTATO, CHICKPEA &
SPINACH CURRY**
a lightly spiced coconut curry with
basmati rice
6

DESSERTS ✨ MILSEOGA

**CHOCOLATE
BROWNIE**
bourbon soaked cherries,
cream & chocolate sauce
1,3,7,8,12

**HYDE ICE CREAM
TOWER**
drizzled with chocolate sauce
and honeycomb sprinkles
3,7

**CLASSIC LEMON
TART**
wild berry compote &
crème fraiche
1,3,6,7

2 COURSE €20.00 ✨ 3 COURSE €25.00
AVAILABLE SUNDAY – THURSDAY (EXCLUDES BANK HOLIDAYS)