



DINNER

A decorative flourish consisting of a thin, dark blue line with several dark blue leaves and small flowers, extending horizontally from the word "DINNER".

STARTERS ★ MAR THÚS

HOMEMADE SOUP OF THE DAY €5.95

homemade brown soda bread

1,7,9

GRILLED GOAT'S CHEESE SALAD €9.95

seasonal leaves, beetroot, candied walnuts, apple, balsamic dressing,
sourdough croute

1,7,8,10,12

GALWAY BAY SEAFOOD CHOWDER €6.95

homemade brown soda bread

1,2,4,6,7,9,12,14

MUSSELS FROM KELLY'S OF GALWAY €8.95

galway hooker pale ale, cream, garlic, parsley

1,6,7,12,14

CLASSIC GREEK SALAD €7.50

black olives, plum tomato, red onion,
feta cheese, green bell pepper, extra virgin olive oil, black pepper

7,10,12

DRESSED CRAB POT €9.50

pickled vegetables, crisp croutes

1,2,7,9,10,12

WILD MUSHROOM & SPINACH BRUSCHETTA €8.95

wild mushroom duxelle, sautéed spinach, sourdough croutes

1,6,7,9,10,12

LOUISIANA STYLE CHICKEN WINGS €8.95

with celery, blue cheese dip

1,3,6,7,9,10,12

PRAWN PIL'PIL' €9.50

with garlic, chilli, coriander, sourdough croute

1,2,7,6

Allergens: 1. Gluten 2. Crustacean 3. Egg 4. Fish 5. Peanut 6. Soybean 7. Dairy 8. Nuts
9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur 13. Lupin 14. Molluscs
Please advise your server of any allergies as some menu items can be adapted to suit.



MAINS ★ PRÍOMHCHURSAÍ

GRILLED FILLETS OF SEABASS €21.95

chorizo, roasted potatoes, green beans, sundried tomato pesto

1,2,4,6,7,12

SEARED BREAST OF BARBARY DUCK €21.95

potato fondant, braised red cabbage, parsnip crisps, redcurrant jus

1,6,7,9,12

SEAFOOD LINGUINI €18.50

prawns, mussels, spinach, creamy veloute, grilled sourdough

1,2,4,6,7,12,14

BUTTER CHICKEN €16.95

indian curry, ginger, coriander, basmati rice, poppadum

1,6,7,9

100Z PRIME IRISH SIRLOIN STEAK €25.95

grilled portobello mushroom, roasted vine tomatoes, house fries,
garlic butter or peppercorn sauce

1,3,6,7,9,10

PAN-FRIED SUPREME OF CHICKEN €17.95

kale and garlic colcannon, crisp pancetta, wild mushroom and tarragon jus

6,7,9,10

GNOCCHI SORRENTINO €16.95

oven baked gnocchi, tomato sauce, mozzarella, rocket salad

1,6,7,9,10,12

BRAISED PORK BELLY €18.95

black pudding, sautéed kale, roasted potatoes,
creamy seed mustard sauce

1,6,7,10,12

SWEET POTATO, CHICKPEA & SPINACH CURRY €16.95

coconut curry, basmati rices

6,9

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SIDES AR AN TAOBH

SKIN ON SKINNY FRIES €3.50

1,6

SIDE SALAD €3.50

6,10

SWEET POTATO FRIES €4.50

1,6

WILTED SPINACH & BROCCOLI €4.95

7

DESSERTS MILSEOGA

CHOCOLATE BROWNIE €7.50

bourbon soaked cherries, cream, chocolate sauce

1,3,7,8,12

HYDE ICE CREAM TOWER €7.50

chocolate sauce, honeycomb sprinkles

1,3,7

WARM STICKY TOFFEE PUDDING €7.50

caramel sauce, vanilla ice cream

1,3,8,9

CLASSIC LEMON TART €7.50

wild berry compote, cream

1,3,6,7

IRISH CHEESE PLATTER €9.95

locally sourced cheese, grapes, chutney, crackers

1,7,9,10,11,12

DIGESTIF



LIQUORED COFFEE..... €6.50

choice of irish, french, calypso, baileys

BELVEDERE ICED COFFEE €10.00

HENNESSY VSOP..... €8.00

FERNET BRANCA €5.50

BRANCA MENTA..... €5.50

BAS ARMAGNAC DE LORD XO €8.50

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