

TABLE D'HOTE

STARTERS ~ MAR THÚS

HOMEMADE SOUP OF THE DAY

homemade brown soda bread 1,6,7,9

GALWAY BAY SEAFOOD CHOWDER

homemade brown soda bread 1,2,4,6,7,9,12,14

WILD MUSHROOM & SPINACH BRUSCHETTA

wild mushroom duxelle, sautéed spinach, sourdough croute 1,6,7,9,10,12

GRILLED GOAT'S CHEESE SALAD

seasonal leaves, beetroot, candied walnuts, apple, balsamic dressing, crisp sourdough croute 1,7,8,10,12

LOUISIANA STYLE CHICKEN WINGS

celery, blue cheese dip 1,3,6,7,9,10,12

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

100Z PRIME IRISH SIRLOIN STEAK

grilled portobello mushroom, roasted vine tomatoes, house fries
garlic butter or peppercorn sauce 1,3,6,7,9,10 (€5 supplement)

SEARED BREAST OF BARBARY DUCK

potato fondant, braised red cabbage,
parsnip crisp, redcurrant jus 1,6,7,9,12

GRILLED FILLETS OF SEABASS

chorizo, roasted potatoes, green beans,
sundried tomato pesto 1,2,4,6,7,12

BUTTER CHICKEN

indian curry flavoured, ginger, coriander,
basmati rice, poppadum 1,6,7,9

PAN-FRIED SUPREME OF CHICKEN

kale & garlic colcannon, crisp pancetta,
wild mushroom and tarragon jus 6,7,9,10

SWEET POTATO, CHICKPEA & SPINACH CURRY

coconut curry, basmati rice 6,9

DESSERT ~ MILSEOGA

CHOCOLATE BROWNIE

bourbon soaked cherries, cream, chocolate sauce 1,3,7,8,12

HYDE ICE CREAM TOWER

chocolate sauce, honeycomb sprinkles 1,3,7

CLASSIC LEMON TART

wild berry compote, cream 1,3,6,7

3 COURSES €32 PER PERSON

Applicable for groups of eight or more

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.