



# TABLE D'HOTE

## STARTERS ~ MAR THÚS

### HOMEMADE SOUP OF THE DAY

homemade brown soda bread 1,6,7,9

### CLASSIC CAESAR SALAD

crispy bacon, crispy croutes 1,3,4,6,7,9,10,12

### WILD MUSHROOM & SPINACH BRUSCHETTA

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

### GALWAY BAY SEAFOOD CHOWDER

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

### 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

### 10OZ PRIME IRISH SIRLOIN STEAK

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

### BUTTER CHICKEN

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

### PAN FRIED SUPREME OF CHICKEN & PANCETTA

fondant potato, squash puree, seasonal greens,  
wild mushroom, thyme jus 6,7,9,10

### MAPLE ROASTED BREAST OF BARBARY DUCK

red onion mash, stem broccoli,  
plum & merlot jus 1,6,7,9,12

### GRILLED FILLET OF SALMON

wok fried Asian noodles,  
sesame, chilli, soy & ginger dressing 1,3,4,6,11,12

### TORTELLINI OF RICOTTA & SPINACH

rich tomato ragout, parmigiana and basil crostini  
1,3,6,7,9,12

## DESSERTS ~ MILSEOGA

### CHOCOLATE BROWNIE

wild berry compote cream & chocolate sauce 1,3,7,8,12

### HYDE ICE CREAM TOWER

chocolate sauce, honeycomb sprinkles 1,3,7

### WARM STICKY TOFFEE PUDDING

caramel sauce, vanilla ice cream 1,3,8,9

### LEMON TART

coconut ice cream 1

**TWO COURSE €28 | THREE COURSE €34**

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.