



STARTERS | MAR THÚS

HOMEMADE SOUP OF THE EVENING 6.50

homemade brown soda bread

1w,6,7,9

CLASSIC CAESAR SALAD 7.95

with crispy bacon and crispy croutes

1w,3,4,6,7,9,10,12

GALWAY BAY SEAFOOD CHOWDER 7.95

homemade brown soda bread

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

PRAWN PIL'PIL' 9.95

garlic, chilli, coriander, sourdough croute

1w,2,6,7,9

HYDE FISHCAKE 8.95

smoked haddock gruyere & leek fishcakes lemon & herb mayo seasonal leaves

1w,3,4,6,7,9,10

FOREST MUSHROOM & SPINACH BRUSCHETTA 8.95

sauteed wild mushroom, baby spinach, sourdough croutes

1w,6,7,9,10,12

GRILLED GOATS CHEESE SALAD 9.95

seasonal leaves, beetroot, cherry tomato, candied walnuts, apple, balsamic dressing **6,7,8w,10,12**

LOUISIANA STYLE CHICKEN WINGS 8.95

with Cashel blue cheese dip

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

KELLY'S MUSSELS A LA CRÈME 9.95

steamed in Galway Hooker pale ale & finished with cream, garlic & parsley

1w,6,7,12,14

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES, SOME MENU ITEMS CAN BE ADAPTED TO SUIT.
ALL OUR BEEF IS OF IRISH ORIGIN.

allergens: 1.gluten w(wheat),1o(oats),1b(barley).1r(rye) 2.crustacean 3.egg 4.fish 5.peanut
6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs

MAINS | PRÍOMHCHURSAÍ

GRILLED FILLETS OF SEABASS22.50

chorizo, roasted baby potatoes, green beans, sundried tomato pesto

1w,2,3,4,6,7,10,12

GRILLED FILLET OF SALMON 18.50

wok fried Asian noodles with a sesame, chilli, soy and ginger dressing

1w,3,4,6,11,12

BOMBAY SAPPHIRE SEARED DUCK BREAST22.95

gin flamed duck breast, fondant potato, collard greens, juniper jus

6,7,9,12

BUTTER CHICKEN CURRY17.95

Punjabi spiced chicken breast, rice and poppadom

6,7,9,10

SPICED MUNGBEAN, LENTIL AND SWEET POTATO GRATIN (VG) 16.95

with sumac roasted cauliflower

6,9

100Z PRIME IRISH SIRLOIN STEAK25.95

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

1w,3,6,7,9,10

MORROCAN SPICED PORK BELLY 19.50

chickpea tagine, seasoned couscous, harissa dressing

1w,6,7,8,9,10

PAN FRIED SUPREME OF CHICKEN 18.95

kale & garlic colcannon, crisp pancetta, jameson black barrel cream sauce

6,7,9,10,12

TORTELLINI OF RICOTTA & SPINACH 16.95

served in a rich tomato ragout with parmigiana and basil crostini

1w,3,6,7,9,12

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SIDES | AR AN TAOBH

SKIN ON SKINNY FRIES 3.75
1w,6

SIDE SALAD 3.50
6,10

SWEET POTATO FRIES 4.75
1w,6

SUMAC ROASTED CAULIFLOWER 4.50
6

DESSERTS | MILSEOGA

CHOCOLATE BROWNIE 7.95
wild berry compote cream & chocolate sauce
1w,3,6,7,8h

HYDE ICE CREAM TOWER 7.50
chocolate sauce, honeycomb sprinkles
1w,3,7

WARM STICKY TOFFEE PUDDING 7.95
caramel sauce, vanilla ice cream
1w,3,8,9

IRISH CHEESE PLATTER 10.50
a selection of the finest irish cheese served with grapes chutney & crackers
1w,7,9,10,11,12

LEMON TART 7.95
wild berry compote, ice cream
1w,3,6,7

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