

MENU



STARTERS

SOUP OF THE DAY €6

Homemade Soda Bread (1,6,7,9,12)

ORGANIC SMOKED SALMON €14

Beetroot & Horseradish Remoulade, Charred Lemon Aioli, Homemade Soda Bread (3,4,6,7,10,12)

CRISPY CHICKEN WINGS €9

Served with Buffalo, Soy & Honey or BBQ Sauce, Celery, Carrots & Croizer Blue Cheese Sauce (3,6,7,9,10,12)

GALWAY BAY SMOKED HADDOCK CHOWDER €9

Homemade Soda Bread (1,2,4,6,7,9,12,14)

ROSSAVEAL CRAB & GUBEEN CHORIZO €12

Celeriac Remoulade, Tarragon & Dillisk Mayo (1,2,3,6,7,9,10)

SALADS

CAJUN CHICKEN CAESAR SALAD €13

Grilled Chicken, Smoked Bacon, Parmesan Cheese, Baby Gem, Focaccia Croutons, Creamy Dressing (1,3,4,6,7,10,12)

GALWAY GOATS CHEESE SALAD €12.50

Apple Sticks, Spelt, Beetroot, Pecans, Sherry Vinaigrette (1,6,8,9,10,12)

FETA CHEESE & BLACK OLIVE SALAD €11

Cherry Tomatoes, Cucumber, Red Onion, Red Cabbage, Greek Vinaigrette (1,7,12)

SIDES €4each

**Organic Leaf Salad (6,10,12) Creamy Mash (7) Triple Cooked Chips (6)
Onion Rings (1,12) Steamed Broccoli**

FROM THE BUTCHERS

IRISH RIB CAP BURGER €18

Smoked Bacon, Dubliner Cheddar, Onion Ring, Skinny Fries (1,3,6,7,10,12)

BRAISED BEEF RIGATONI €19

Spicy Meat Sauce, Pasta, Parmesan, Spring Onion, Garlic Toastie (1,3,6,7,9,12)

OVERNIGHT ROASTED SHORT RIB OF BEEF €21

Honey Glazed Root Vegetables, Port Jus (6,7,9,12)

GRILLED IRISH 10oz RIB EYE STEAK €29

Peppercorn Cream (6,7,9,12) or Garlic Butter (7), Mushroom Stuffed Red Onion, Chunky Chips (1,6,7)

GRILLED IRISH 8oz FILLET STEAK €35

Peppercorn Cream (6,7,9,12) or Garlic Butter (7), Mushroom Stuffed Red Onion, Chunky Chips (1,6,7)

MAIN COURSE

CHICKEN SUPREME €22

Creamy Mash, Jerusalem Artichoke, Mushroom Duxelles, Kale Red Wine & Tarragon Jus (6,7,9,12)

SWEET POTATO KORMA €16

Basmati Rice, Roasted Almonds, Cucumber Raita, Naan Bread (1,6,8,10,12)

FISH & CHIPS €19

Fish of the Day in Beer Batter, Chunky Chips, Minted Pea Puree, Tartar Sauce (1,3,4,6,7,9,12)

GRILLED ATLANTIC SALMON €24

Smoked Oyster Veloute, Steamed Spinach, Creamy Mash (4,6,7,9,12,14)

GRILLED FISH OF THE DAY €25

Grilled Lemon Butter Sauce, Asparagus, Creamy Mash (4,6,7,9,12,14)

DESSERT

BAKED NEW YORK STYLE CHEESECAKE €8

Chantilly Cream, Red Wine Macerated Berries (1,3,7,12)

SUMMER ETON MESS €6

Berry Compote, Crushed Meringue, Yoghurt, Wexford Strawberries, Lime (3,7,12)

CHOCOLATE & HAZELNUT BROWNIE €7

Toffee Ice-cream, Blackcurrant Relish (1,3,7,8,12)

“THE GALMONT” KNICKERBOCKER GLORY €8

Lashing of Ice-cream, Warm Caramel, Whipped Cream, Sweet Cherries & Toasted Almonds (3,7,8,12)

ALLERGEN GUIDE

1 Gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame seeds 12 Sulphur dioxide & sulphites 13 Lupin 14 Molluscs

Please note our kitchen handles shellfish, nuts, flour and eggs throughout every section. While every effort has been made not to use these items where we state, we can not 100% say a dish is has not come in contact with these ingredients.