

THE
GALMONT
HOTEL & SPA

ROOM SERVICE MENU

LIGHT BITES

Soup of the Day with Homemade Soda Bread <i>(1F, 1E, 1D, 7, 9, 12)</i>	9
Galway Bay Chowder with Homemade Soda Bread <i>Smoked Haddock, Prawns, Clams, Mussels</i> <i>(1F, 1E, 1D, 2, 4, 7, 9, 12, 14)</i>	12
Cajun Chicken Caesar Salad (Change from Chicken to Tiger Prawns + €4) <i>Focaccia Croutons, Bacon Lardons, Baby Gem, Parmesan Cheese, Creamy Dressing</i> <i>(1D, 1F, 3, 4, 7, 10, 12, (2 Tiger Prawns))</i>	14
Ardsallagh Goats Cheese Salad <i>Garlic Crisp, Confit Tomato, Pickled Shallot, Organic Leaves, Pine Nuts, Honey & Thyme Dressing</i> <i>(6, 8R, 10, 12)</i>	14.5
Classic Toastie <i>Limerick Ham, Dubliner Cheddar, Shaved Red Onion, The Lodge @ Barna Mustard</i> <i>(1F, 7, 9, 10, 12)</i>	12

MAIN COURSE

Tagliatelle Pasta <i>Garryhinch Wood Wild Mushrooms, Roast Garlic & Thyme Cream, Hazelnuts, Parmesan</i> <i>(1F, 3, 7, 8T, 9, 12)</i>	24.5
Chicken Supreme <i>Creamy Bulgur Wheat, Chard, Cauliflower Puree, Crispy Bacon, Garlic Jus</i> <i>(1F, 7, 9, 12)</i>	24
Grilled Atlantic Salmon <i>Steamed Spinach, Creamy Mash, Smoked Oyster Veloute</i> <i>(4, 7, 9, 12, 14)</i>	28
Irish Chuck & Brisket Burger <i>Dubliner Cheddar, Onion Ring, Skinny Fries</i> <i>(1F, 1D, 3, 7, 10, 12)</i>	21
Braised Pork & Beef Cheek Rigatoni <i>Spicy Meat Sauce, Pasta, Parmesan, Spring Onion, Garlic Toastie</i> <i>(1F, 3, 7, 9, 12)</i>	22
Grilled 9oz Striploin Steak <i>Mushroom Stuffed Red Onion, Chunky Chips</i> <i>Choice of Red Wine Jus, Peppercorn Cream or Garlic Butter</i> <i>(7)</i>	36

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SIDES

Organic Leaf Salad <i>(10, 12)</i>	5.5
Triple Cooked Chips	5.5
Onion Rings <i>(1F, 1D, 12)</i>	5.5

DESSERTS

Warm Apple Pie <i>with Chantilly Cream</i> <i>(1F, 3, 7, 12)</i>	8
Chocolate & Nut Brownie <i>with Salted Butterscotch Ice Cream</i> <i>(1F, 3, 7, 8T, 12)</i>	8

ALLERGEN GUIDE

1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide & Sulphates, 13 Lupin, 14 Molluscs
GLUTEN ALLERGEN GUIDE: 1A Spelt Wheat, 1B Khorasan Wheat, 1C Rye, 1D Barley, 1E Oats, 1F Durum Wheat
NUT ALLERGEN GUIDE: 8Z Walnuts, 8Y Pecans, 8X Almonds, 8W Peanuts, 8V Brazil Nuts, 8U Cashews, 8T Hazelnuts, 8S Macadamia, 8R Pine Nuts, 8Q Pistachio

Our kitchen handles shellfish, nuts, flour and eggs throughout every section, while every effort has been made not to use these items we state, we can not 100% say a dish has not come in contact with said ingredients.