



Starters

Soup of the Evening (1a,7,12) (GF available) **€7.50**

Freshly made soup served with homemade mixed seed soda bread.

Galway Bay Seafood Chowder (1a,4,7,12) (GF available) **€8.95**

A medley of fresh and smoked fish cooked in a light lemon and dill cream sauce served with homemade brown bread.

Caesar Salad (1a,3,4,6,7,10,12) (GF available) **€9.95**

Crisp gem lettuce, glazed smoked bacon lardons, parmesan, herb croutons garlic and anchovy dressing.

Add chicken **€3.50**

Main course **€14.00**

Caramelized Goat Cheese Tart (6,8,10,12) (V) (GF available) **€9.95**

Fresh goat cheese served in a tart with onion relish, iceberg salad, pickled onion, pickled cucumber, mixed seeds, and house dressing. (GF available

Crispy Double Cooked Wings (1a,6,7,12) **€9.95**

House marinated wings fried until crisp, served with blue cheese and scallion dip, glazed in a choice of Korean BBQ, sweet maple chili or house blend hot sauce.

Main Course **€16.45**

Golden Fried Scampi (1a,3,4,7,12) **€9.95**

Fresh Tiger prawns supplied by Galway Bay served with tartar sauce and side salad

Homemade Grilled Chicken Skewers (6,7,12) (GF) **€10.45**

Cajun seasoned chicken skewers served with Greek yogurt and side salad.

Allergens

1. Gluten (a) Wheat (b) Barley (o) Oats 2. Crustaceans 3. Egg 4. Fish 5. Peanuts
6. Soya 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide
13. Lupin 14. Molluscs

Mains

Slow Cooked Beef Feather blade(1a,6,7,9,12) (GF) **€23.95**

Four-hour braised 8oz beef feather blade steak, potato puree, honey roast root vegetables, pan jus reduction, and Yorkshire pudding.

Roast of the Day (6,7,9,12) (GF available) **€19.95**

Slow cooked roast of the day, potato puree, steam vegetables pan jus reduction. Please ask your server for today's roast of the day.

Fish of the Day (4,6,7,12) (GF available) **€20.95**

Fresh fish supplied by Galway Bay Seafoods, served on a bed of sesame and nori seeds infused rice and whole green beans.
Accompanied with white wine fish sauce.

Oven Baked Chicken Supreme (6,7,9,10,12) (GF) **€22.00**

Marinated Irish chicken supreme, black pudding mash. Buttered broccoli, served with homemade pepper sauce.

Freshly Battered Fish & Chips (1a,3,4,6,7,12) **€19.00**

Fresh market white fish cooked in a light crispy batter served with smoked bacon infused pea puree tartar sauce, side salad skin on fries.
Please ask your server for today's fish.

10oz Striploin Steak (6,7,12) (GF) **€32.50**

100% Irish 10oz Irish striploin steak cooked to your liking served with sauteed onions and mushrooms, and grilled balsamic tomato, skin on fries accompanied with a choice of pan jus, pepper sauce and garlic butter.

Oven-Baked BBQ Pork Ribs (1a,11,12) **€17.95**

Slow cooked BBQ pork ribs in a homemade Korean BBQ sauce served with Cajun seasoned skin on fries and side salad.

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Homemade Vegetarian Stir Fry (1,9,12) (V) (GF available) **€16.95**

Sauteed mixed vegetables cooked in homemade stir fry sauce served with rice or noodles.

Add chicken **€3.50**

Add Prawns **€4.00**

Chef's Special Pasta Carbonara (1,3,7,12)

Smoked Bacon lardon, mushrooms, garlic, parmesan cooked in a creamy white sauce and served with pasta and garlic bread.

Add chicken **€3.50** **€16.95**

Indian vegetarian curry (1,9,12) (VG) (GF available)

Sauteed mixed vegetables cooked in an homemade curry sauce served with a naan bread and poppadom crisp.

Add chicken **€3.50** **€17.95**

Burgers

Homemade Grilled Smash Burger (1a,6,7,9,10,12) **€17.95**

8oz Irish beef burger, smoked onion relish, smoked bacon, lettuce, tomato, Irish cheddar skin on fries and side salad. (GF available)

Homemade Chicken Burger (1a,3,6,7,10,12) (GF available) **€17.95**

Fresh chicken breast, tomato, lettuce, garlic mayo, sweet pickled red onion, skin on fries and side salad.

Side Dishes

€4.50

Skin on fries (6) Mixed salad (12) Mash potato (7) Onion rings (1a,6)
Sauteed Onion (7) Sauteed Mushrooms (7) Chefs Vegetables (7) Garlic bread(1a,6)

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Desserts

Baked Alaska (1,3,6,7,12) €8.20

Served with cream and berry compote.

Berry Semi-Freddo (6) (GF, Vg) €7.95

Toasted vanilla crumble and strawberry compote.

Cheesecake of the Day €7.95

Please ask your server for today's Cheesecake of the Day.

Imperial Double Chocolate Brownie (3,6,7,12) (GF) €8.20

Served with vanilla ice cream and chocolate crumble.

All the desserts are homemade on our premises.

Selection of Ice-cream (7,8(almond),12) (GF) €6.95

Accompanied by toffee sauce or chocolate sauce.

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