

WINE SELECTION

With our new wine preservation system you get to taste wine that is as fresh and flavourful as the moment it left the vineyard. Every glass from the first to the last is identical and served just as the winemaker intended. You will taste the truest expression of whichever wine you choose.

WHITE

Maison Coquard – Sauvignon Blanc
Languedoc, France

Vini Stocco – Pinot Grigio
Friuli, Italy

RED

Maison Coquard – Cabernet Sauvignon
Languedoc, France

Vini Stocco – Merlot
Friuli, Italy

Glass €6 | 500ml €15 | 750ml €22

SPARKLING

Castellargo Prosecco – Frizzante
Veneto, Italy

Prosecco
Fiabesco, Italy

Glass €6.50 | 750ml €25.00

Allergen folder available. Please ask your server.



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Imperial HOTEL



A LA CARTE MENU

STARTERS SNACKS & SALADS

Homemade Soup of the Day
Served with Brown Bread
4.50

Galway Bay Seafood Chowder
Tender Morsels of Seafood bound
in a Light Fish Veloute
6.50

Hot n Spicy chicken wings
With a Sweet chilli & Honey Glaze, BBQ sauce
Small 8.50 | Large 12.50

Honey & Sesame Tempura Prawns
with Hoi Sin Dipping Sauce
8.95

Chicken Salad
Croutons, Lardons of Bacon and Parmesan
Shavings in a light Caesar Dressing
Small - 8.50 Large 12.50

Crispy Mushroom Cups
with Garlic Mayonnaise
6.95

Goats Cheese Bruschetta
with Roasted Red Peppers and
a Balsamic Glaze
7.95



MAIN COURSES

Battered Fish ‘N’ Chips
Fish of the Day in a Beer Batter with Pea
Puree, Tartar Sauce and Chips
€15

Imperial Burger
8oz Beef Burger with Smoked Bacon, Cheddar Cheese
Crispy Salad Onion Rings and Chips €15

Golden Fried Chicken Goujons
Served with Salad, Fries & Garlic Mayo
15

10oz Irish Sirloin Steak
Served with Fries & Onion Rings, Pepper Sauce, Garlic
Butter or Gravy
21.50

Roasted Fillet of Hake
With Chorizo & Spring Onion Mash Potato & a Lemon
Butter Sauce
16

Pan Seared Lemon & Peppered Supreme of Chicken
Served with Roasted Root Vegetables, Pesto
Chomp and a Red Wine jus
15

Garganelli Romagnoli Pasta
Served with Garlic Bread & Carbonara
Or Arrabbiata (v) Sauce
15

Oven Roasted Field Mushrooms
Filled with Roasted Beetroot, Beef Tomato & Mozzarella,
Topped with a Nut Crust Served with a Tomato Salsa
on a Bed of Rice
15

Chicken Curry
Medium Curry with Rice, Poppadum’s
& Mango Chutney
15

Sizzling Chicken Fajitas
Cajun Spiced Sizzling Fajitas with Guacamole, Sour
Cream, Tomato Salsa & Flour Tortillas
15

Steak Sandwich
Served on a Salad Filled Ciabatta with onion rings,
fries & pepper sauce
16



DESSERTS

Warm Chocolate Fudge Cake & Cream €5

Profiteroles, Chocolate Sauce & Ice-Cream€5

Warm Deep Dish Apple Pie with Custard & Cream €5

Cheesecake of the Day €5

Toffee Crunch Pie & Cream €5

Ice-Cream Sundae €5



BEVERAGES

Americano 2.00

Cappuccino 2.40

Espresso 2.20

Café Latte 2.50

Mocha 2.50

Bewley’s Tea 2.00

Herbal Tea’s 2.50

