



Starters

Soup of the day (1a,7,12) (GF available) **€7.00**

Freshly made soup served with homemade mixed seed soda bread.

Galway Bay Seafood Chowder (1a,4,7,12) (GF available) **€9.50**

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) **€9.00**

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

Add chicken **€3.50** Main course **€13.50**

Superfood salad (6,8,10,12) (GF, V) **€9.50**

Fresh feta cheese served with iceberg salad, pickled onion, pickled cucumber, tomato, olives, and house dressing.

Crispy Double Cooked Wings (1a,6,7,12) **€9.50**

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 **€16.00**

Tomato Bruschetta (1a,6,7,12) (V) **€9.50**

Fresh feta cheese, bruschetta mix served on a rustic sourdough baguette, with homemade pesto dressing.

Nacho Bowl (1a,6,7,12) (V) **€10.50**

Tortilla chips topped with tomato salsa, mature cheddar sauce, and grated cheese. Served with guacamole.

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) **€22.00**

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

Roast of the Day (6,7,9,12) **€19.00**

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

Sesame Seaweed Crusted Salmon (4,6,7,12) (GF) **€20.00**

Fresh Salmon supplied by Galway Bay Seafoods, served on a bed of baked potatoes, whole green beans and smoked bacon lardons, accompanied with white garlic fish sauce.

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

Marinated Irish chicken supreme stuffed with Bramley apple & smoked bacon, with crushed baked potatoes, buttered broccoli and cauliflower mix, served with a garlic crème reduction.

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) **€32.00**

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.

BBQ Pork Ribs (1a,11,12) **€17.50**

Slow cooked BBQ pork ribs in a homemade Korean BBQ sauce served on a bed of potatoes, cauliflower, broccoli.

Mixed with a Cajun spiced garlic butter sauce.

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Indian Vegetable Curry (1,9,12) (Vg) (GF available) **€16.50**
Sautéed mixed vegetables cooked in homemade curry sauce served with naan bread and poppadom crisp.
Add chicken **€3.50**

Pasta Carbonara (1,3,7,12) **€17.50**
Smoked Bacon lardon, mushrooms, garlic, parmesan cooked in a creamy white sauce and served with pasta and garlic bread.
Add chicken **€3.50**

Burgers

Homemade Grilled Smash Burger (1a,6,7,9,10,12) **€18.00**
8oz Irish beef burger, smoked onion relish, smoked bacon, lettuce, tomato, Irish cheddar skin on fries and side salad.

Grilled Chicken Burger (1a,3,6,7,10,12) **€17.50**
Fresh chicken breast, tomato, lettuce, smoked onion mayo, sweet pickled red onion, skin on fries and side salad.

Vegetarian Burger (1a,6,10,12) (Vg, GF) **€17.50**
A vegan avocado and spinach patty served with a wasabi aioli, tomato, lettuce, vegan cheese skin on fries and side salad.

Side Dishes

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

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Desserts

€8.00

Banana Cremoux (3,6,7,12)

Served with banana chips and vanilla ice cream.

Berry Semi-Freddo (6) (GF, Vg)

Toasted vanilla crumble and strawberry compote.

Cheesecake of the Day

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

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

Served with vanilla ice cream and chocolate crumble.

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

Accompanied by toffee sauce and banana chips

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