



STARTERS

HOMEMADE SOUP OF THE DAY - €7.00

Served with Homemade Brown Soda Bread. Please check with your server for today's soup and allergen information.

CREAMY GALWAY BAY SEAFOOD CHOWDER - €8.50

A mixture of smoked & white fish in a cream based Lemon Tarragon Velouté with diced celery, carrots, onions and potatoes. Served with Homemade Brown Soda Bread (MS/FH/CS/CY/WH/DR)

MARINATED BBQ STYLE CHICKEN WINGS - €10.4 5

MARINATED BBQ STYLE WINGS MAIN WITH CHIPS - €15. 95

Crispy Chicken Wings tossed in a Homemade Barbecue Sauce served with a Creamy Blue Cheese Dip and Salad (DR/CY/SY/EG/MD/WH)

CHICKEN CAESAR SALAD - €12.50

Marinated Cajun Chicken, Bacon, Garlic & Herb Croutons, Parmesan on a bed of Cos Lettuce with our House Caesar Dressing (WH/DR/FH/EG/MD)

COUS-COUS PRAWNS - €14.00

Sauteéd Prawns served on a bed of Cous-Cous with Diced Tomatoes, Mint Oil topped with Courgette Strips, Radish, Parsnip & Tuile Crisps (CS)

POACHED PEAR SALAD - €11.50

Balsamic Poached Pears, Rocket, Mixed Seeds, House Pickled Veg and a Balsamic Wholegrain Dressing (SP/EG/MD)

ADD GOATS CHEESE - €2.50

ALLERGENS

PN: PEANUTS/ DR: DAIRY /CY: CELERY/WH:WHEAT/EG: EGGS/SP: SULPHITES/ SE: SESAME/CS:SHELLFISH/
TN: TREE NUTS/SY: SOYA/MD: MUSTARD/ MS: MOLLUSKS /FH: FISH/LP: LUPIN

MAIN COURSE

10oz STRIPLOIN STEAK - €30.00

Marinated Striploin Steak with fresh Oregano and Rosemary on grill, served with carrot segments and drizzled with homemade demi-glace sauce, tuile crisp, mint oil, parsnip and Jerusalem artichoke puree (WH/EG/CY/DR/SP)

BEEF TENDERLOIN - €27.00

Juicy Baked Beef Tenderloin glazed with homemade pepper sauce, served with a variation of parsnip and Jerusalem Artichoke Puree, tuile crisp and a mint oil topping with Roasted Potatoes (WH/EG//CY/DR/SP)

DUCK FILLET - €26.50

Slow Roasted Local Duck Fillet drizzled with homemade demi-glace sauce, notes of orange, served with tuile crisp, mint oil, orange segments, sweet potatoes and beetroot puree (WH/EG/CY/DR/SP)

GOURMET BEEF BURGER - €17.50

Homemade Beef Burger with Crispy Bacon, Cheddar Cheese, Cos Lettuce, Pickles, Tomato and Onion Relish served with Chips and Side Salad (DR/SP/SY/MD/EG/WH)

FILLET OF WILD ATLANTIC COD - € 23.00

Fillet of Wild Atlantic Cod stuffed with Fresh Basil, cooked sous vide style, placed on a canope of diced potatoes, carrots and courgette strips, drizzled with a creamy fish sauce, tuille crisp, mint oil and served with pea puree (WH/EG/FH/CY/DR/SP)

ALLERGENS



CHICKEN SUPREME - €20.00

Free Range Locally Sourced Chicken Supreme, stuffed with spinach and goats cheese, slow roasted, with homemade demi-glaze, accompanied by beetroot segments, sweet potato, beetroot puree and Spring Onion Mash Potato (WH/EG/CY/DR/SP)

ROASTED AUBERGINE - €15.50

Slow Roasted Aubergine served with home-made hummus, mint oil, diced tomato, basil and mint, served with fresh salad, bread and cous-cous (WH/EG/SP)

MERCHANT STYLE FISH AND CHIPS - €17.50

Beer Battered Cod, served with chips, Mint Pea Puree & Tartare Sauce (WH/EG/FH/DR/PN/SP)

CHICKEN PESTO LINGUINI- €18.50

Fresh Linguini tossed in Pesto and Cream with Chicken, Diced Tomato & Spring Onion (WH/DR/EG)

MUSHROOM & PUMPKIN RISOTTO - €17.50

A Delicious Vegan Risotto made with Wholegrain Rice, Mushrooms, Diced Pumpkin Onions and Garlic (SP)

SIDES - €4.50

HOMEMADE CHIPS (SY)

MASHED POTATO (DR)

SIDE SALAD - (DR/MD)

HONEY ROASTED VEGETABLES

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