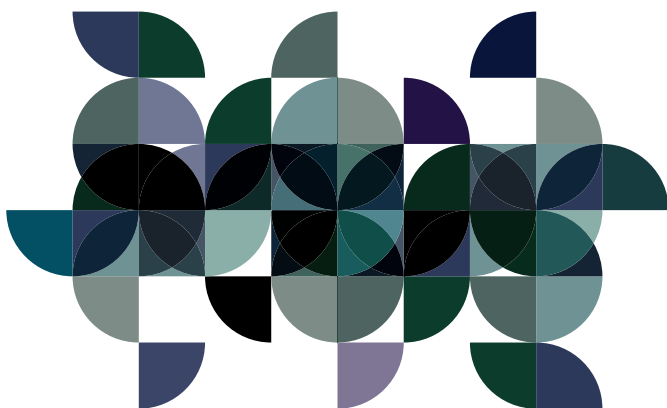


THE
CONNACHT
HOTEL GALWAY



A very warm welcome to you and thank you for dining with us today. The land & seas of the west coast of Ireland are well known to be a rich and abundant source of some of the finest produce available in Europe and we are proud to prepare our dishes using the best available local ingredients. The majority of our meat is sourced in Galway and Mayo, through Finnerty Butchers and Neale Meats, our fish from Galway Bay Seafood. We use Arrabawn Dairies in Ballinasloe, Co. Galway and our fresh vegetables are supplied by Burkes of Castlegar. We are delighted whenever possible to support our local food producers and suppliers to ensure that only the freshest and tastiest ingredients go into the dishes we serve you including 100% Irish beef.

Eddy Guegano
Head Chef | Príomhchócaire

Enjoy your meal
Bain taitneamh as do bhéile



ANRAITH ~ SOUP

CHEF'S SOUP OF THE DAY €5.75

homemade Guinness bread

1o.1w.7.8.9

ATLANTIC SEAFOOD CHOWDER €9.00

homemade Guinness bread

1o.1w.2.4.7.8.9.12.14

SAILÉID ~ SALADS

CLASSIC CAESAR SALAD €8.50

crispy bacon, homemade croutons, black olives,
cos lettuce, Caesar dressing

1w.3.4.5.7.8.10

MAIN COURSE €13.50

ADD CHICKEN: €3.00

ORANGE & QUINOA SALAD €8.50

smoked tofu, orange, quinoa, avocado,
seasonal leaves, citrus, cucumber dressing

6 vegan 

MAIN COURSE €13.50

TEA SMOKED DUCK SALAD €9.00

wombok, carrot, mint, coriander,
roasted walnut, balsamic glaze

1w.8w.10

MAIN COURSE €14.50

MAR THÚS ~ STARTERS

PEAR AND GOATS CHEESE CROSTINI €9.50

garlic sautéed spinach,
fresh rocket, pesto dressing, grilled sourdough

1w.7.8.10.11

SMOKED STREAKY BACON €9.00

Kelly's black pudding, rocket, poached egg, balsamic dressing

1o.1w.3.7.10

ALLERGENS:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean, 3 Egg,
4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery,
10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs,  Healthy option.



PRÍOMHCHÚRSAÍ ~ MAINS

GRILLED 8Oz STEAK €21.00* (€5)

sautéed green beans, onion rings, chips,
pepper sauce or garlic butter 7.8.12

BOURBON BBQ PULLED OAT BURGER €14.50

sesame vegan bap, tomato, red onion, side salad 1o.6.10.11 **vegan**

CONNACHT BEEF BURGER €15.00

grilled smoked streaky bacon, crispy lettuce, beef tomato,
red onion, mature cheddar, honey mustard sauce,
potato bap, coleslaw, chips 1w.3.7.8.10

BAKED MARINATED FILLET OF COD €16.00

sweet chilli, coriander, soya, lime, vine tomato, savoury rice 4.6.7.11

CLASSIC FISH & CHIPS €15.00

light batter, fresh mushy peas, homemade tartar sauce 1w.3.4.7.10

HALF PORTION €9.00

BEEF, GUINNESS & MUSHROOM PIE €14.50

cream potato, broccoli stem 1w.3.7.9

HALF PORTION €9.00

TRIO OF LOCAL PORK €16.00

crispy pork belly, pork fillet and black pudding,
colcannon, madeira jus 1o.1w.7.9.12

SRI LANKAN STYLE CURRY €14.00

roasted vegetables, medium spiced coconut sauce,
basmati rice, warm naan bread 1w.7.8 **vegan**

HALF PORTION €9.00

ADD CHICKEN: €3.00

RIGATONI PASTA €14.00

roasted sweet pepper, spinach, sun brushed tomato &
garlic sauce 1w.3.7.12 **vegan**

HALF PORTION €9.00

ADD GARLIC & CHILLI MARINATED CHICKEN: €3.00

**guests on dinner package will pay the supplement as
indicated on specific dishes*

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MIASA BEAGA ~ BAR BITES

HOMEMADE FISH CAKES €9.50

fennel, apple & orange salad, sweet chilli,
yogurt & dill dressing

3.4.7.10

MAIN COURSE €14.00

CONNACHT CRISPY WINGS €9.50

homemade BBQ sauce, celery, blue cheese dip

3.6.7.8.10.11

MAIN COURSE €14.00

QUESADILLA €8.50

toasted tortilla filled with roasted red pepper,
tomato, onion, melted cheddar cheese, salsa verde

1w.7.9.12

ADD CHICKEN: €3.00

TEMPURA VEGETABLES €8.50

broccoli, red pepper and courgettes in a light crispy batter,
chipotle mayonnaise, smoked paprika

1w.3.7

SPICY CHILLI POTATO WEDGES €8.00

chilli con carne sauce, sour cream,
jalapeno, guacamole, melted cheese

7.9



AR AN TAOBH ~ SIDES

STEAMED SEASONAL VEGETABLES	7	€3.00
CREAMED POTATO	7	€3.00
CHIPS	1w	€3.00
SWEET POTATO FRIES	1w	€3.00
SIDE SALAD	10	€3.00
ONION RINGS	1w.3.7	€3.00
GARLIC BREAD	1w.7	€3.00

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PÍOTSAÍ | PIZZAS

Mon - Thur – 5:00pm-10:30pm
Fri - Sun – 12:00pm -10:30pm

9"

MARGHERITA

1w.7.9.13 vegetarian

tomato sauce, oregano, mozzarella

€9.95

12"

€12.50

PEPPERONI

1w.7.9.13

pepperoni, oregano, mozzarella

€11.00

€13.00

THE GODFATHER

1w.6.7.9.12.13

spiced beef, pepperoni, pancetta, chicken,
oregano, mozzarella

€11.50

€14.50

HAWAII CLASSICA

1w.7.9.13

cooked ham, pineapple, oregano, mozzarella

€11.50

€14.50

ISABELLA

1w.7.9.13

ham, mushrooms, mozzarella

€11.50

€14.50

CAJUN

1w.7.9.13

marinated chicken, BBQ sauce, onion marmalade.
mozzarella cheese

€11.50

€14.50

MANOLO

1w.7.9.13

spicy spinach style pizza, pepperoni, sweetcorn,
jalapeno, mozzarella cheese

€11.50

€14.50

GOLD & GREEN PULLED OATS

1w.7.9.13 vegan 

pulled oats, veggie mince, roasted peppers,
vegan mozzarella, tomato sauce, rocket

€11.50

€14.50

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MILSEOGA ~ DESSERTS

HOMEMADE APPLE PIE €6.00

vanilla ice cream or cream

1w.3.6.7.8

THE CONNACHT SUNDAY CUP €6.00

crushed brownie, vanilla ice cream,
homemade chocolate & toffee sauce, cream

1w.3.6.7.8

MINI DESSERT €4.00

HOMEMADE BREAD & BUTTER PUDDING €6.00

chocolate crème anglaise

1w.3.6.7.8

MINI DESSERT €4.00

DESSERT OF THE DAY €6.00

Please ask your server

ICE CREAM BASKET €6.00

selection of ice cream in a wafer basket,
chocolate sauce

1w.3.6.7.8

CHEESE PLATE OF THE DAY €8.00

chef's selection of cheeses, crackers, plum chutney, grapes

1w.7.10.12



TAE & CAIFE ~ TEA & COFFEE

TEA	€2.40		HERBAL TEA	€2.80
AMERICANO	€2.80		LARGE	€3.10
ESPRESSO	€2.40			
CAPPUCCINO 7	€3.20			
LATTE 7	€3.20			
ITALIAN COFFEE (GALLIANO) 7.12	€6.60			
IRISH COFFEE (WHISKEY) 7.12	€6.60			
FRENCH COFFEE (BRANDY) 7.12	€6.60			
CALYPSO COFFEE (TIA MARIA/KAHLUA) 7.12	€6.60			
BAILEYS COFFEE 7.12	€6.60			
THE CONNACHT HOT CHOCOLATE				
(COINTREAU & CREAM) 7.12	€6.60			
MINTY HOT CHOCOLATE				
(HOT CHOC/CREME DE MENTHE/CREAM) 7.12	€6.60			
COCKTAILS	FROM €8.95			
NON ALCOHOLIC COCKTAILS	FROM €5.95			

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PÁISTÍ CHILDREN



MAR THÚS STARTERS

GARLICKY BREAD

1w.7.13

CHEF'S SOUP WITH CRUSTY ROLL

1w.7.8.9

MINI CAESAR SALAD

1w.3.6.7.8.10

FAN OF MELON

NONE

ALL STARTERS €2.50



PRÍOMHCHÚRSAÍ MAIN COURSES

ROAST OF THE DAY, HALF PORTION **€7.50**

BREADED FISH & CHIPS **€7.50**

1w.3.4.6.8.12.14

SAUSAGES CREAM POTATO AND GRAVY **€7.50**

1W.3.6.7.9.10.12

SUCCULENT CHICKEN GOUJONS & CHIPS **€7.50**

1W.3.6.7.8.9

PENNE PASTA **€4.50**

DICED HAM, MUSHROOM AND CREAM SAUCE

1w.3.6.7.8.9

GRILLED IRISH 4OZ BEEF BURGER
WITH CHEESE & CHIPS **€7.50**

1w.3.6.7.8.10.12

MILSEOGA DESSERTS

JELLY & ICE CREAM

3.6.7

SELECTION OF ICE CREAM

WITH WAFER BASKET AND COULIS

1w.3.5.6.7.8.12

WARM CHOCOLATE COOKIES

VANILLA ICE-CREAM

1w.3.5.6.7.8.12

MINI SUNDAE CUP

CRUSHED BROWNIE, VANILLA ICE CREAM,

TOFFEE & CHOCOLATE SAUCE, CREAM

1w.3.6.7.8

ALL DESSERTS €2.50

Mum and Dad please let us know
if your little one has any
dietary requirements

AGE LIMIT: 12 AND UNDER

KIDS MOCKTAILS €5.95
BABYCCINO €2.50

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THE
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HOTEL GALWAY

For events, parties and special occasions
091 381251 | email events@theconnacht.ie



TheConnacht



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ConnachtHotel