

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 is from Galway Bay Seafood. We use Arrabawn Dairies and our fresh vegetables and fruit are supplied by Glynn's Fruit & Veg and Burke's Fruit & Veg, Co. Galway. The organic fruit and vegetables are supplied by the local farm Green Earth Organics in Corandulla, Co Galway. 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.

A stylized, handwritten signature in black ink that reads "E Guegano". The signature is fluid and cursive, with a long, sweeping underline.

Eddy Guegano
Executive Chef | Príomhchócaire

Enjoy your meal
Bain taitneamh as do bhéile

STARTERS | MAR THÚS

CHEF'S SOUP OF THE DAY 6.95

homemade Guinness bread

1b.1o.1w.3.7.8.9 V, GF available

ATLANTIC SEAFOOD CHOWDER 10.50

homemade Guinness bread

1b.1o.1w.2.3.4.7.8.9.12.14 GF available

CHICKEN CAESAR SALAD

STARTER 12.50 | MAIN COURSE 17.75

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

1w.3.7.10 GF available

CONNACHT CRISPY CHICKEN WINGS

STARTER 11.50 | MAIN COURSE 16.75

homemade BBQ sauce, celery, blue cheese dip

1w.3.7.9.12

BURRATA SALAD 11.50

burrata cheese, roasted pumpkin seeds, cherry tomato, poached pear,
mixed citrus, rocket, walnut dressing

7.8.10 GF, V

MOZZARELLA & BASIL ARANCINI 10.50

rocket leaves, glazed balsamic, pesto mayonnaise

1w.3.7.8p V

PRAWN, ASPARAGUS & SHALLOTS TARTINE 11.50

lemon & parsley dressing, toasted sourdough

1w.2.6.12

HONEY DUCK SALAD 11.95

rocket, vine tomato, spring onion, honey & soy dressing

6 GF

SEASONAL VEGETABLE TEMPURA 10.50

paprika tempura batter, soy & lemon dipping sauce

1w.6 VG

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 V vegetarian, VG vegan, GF gluten free

Please advise on your allergen requirements and we'll do our best to accommodate your request.
Nuts, shellfish, gluten and dairy are used in our kitchen so we cannot guarantee 100% risk free environment.



MAIN COURSES | PRÍOMHCHÚRSAÍ

GRILLED 10 Oz STRIPLOIN STEAK 30.25

(7.00 supplement on package dinner)

homemade onion rings, slow cooked tomatoes, tossed rocket, parmesan, chips

1w.7.9.12 GF available

BRAISED FEATHER BLADE BEEF 20.50

sautéed green & Asian beans, cream potato, red wine gravy

7.9.2 GF

PAN SEARED FILLET OF COD 20.95

crushed roast baby potatoes with chorizo,

sautéed Hispi cabbage with lardon, pistou beurre blanc

2.4.7.12.14

HOMEMADE 8 OZ BURGER 19.25

sautéed onion, candied bacon, tomato, lettuce, Applewood cheese,

gherkins burger sauce, toasted brioche bun

1w.3.7 GF available

SLOW COOKED PORK BELLY 18.75

braised lentil, confit potatoes, mushrooms & whiskey Diane sauce

7.9 GF

ROAST RUMP OF BEEF 19.25

cream potato, seasonal vegetables, gravy

7.9.12 GF

CLASSIC FISH & CHIPS 19.25

light battered cod, homemade pea & mint puree,

tartar sauce

1w.3.4.7

BUTTERNUT SQUASH & SAGE RISOTTO 15.25

roast butternut squash, parmesan & sage butter

7 GF, V

ADD CHICKEN 3.00

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MAIN COURSES | PRÍOMHCHÚRSAÍ

HOMEMADE BOMBAY CURRY 15.25

roasted vegetables, basmati rice, poppadum

1w.9.10 V, GF available

ADD CHICKEN 3.00

GRILLED SUPREME OF CHICKEN 18.75

sautéed spinach with garlic & lemon, baked baby potato,
fresh rosemary, sauce Gribiche

3.7 GF

SLOW COOKED LAMB & APRICOT CASSEROLE 19.25

raisins, roast almond couscous

1w.7.8a.9

SEAFOOD PASTA 19.50

light prawn broth, chunky monkfish tail, madras creamy sauce, fresh tagliatelle

1W.2.3.4.7.12.14

HOMEMADE VEGAN BURGER 17.25

blend of chickpeas, sweet corn, coriander and spices, beetroot & vegan mayonnaise sauce,
toasted bun, organic roast vegetables, kohlrabi & carrot slaw

1w.6. 11 VG

SIDES | AR AN TAOBH

CHIPS 1w..... 4.75

SIDE SALAD 10 4.75

SWEET POTATO FRIES 1w..... 4.75

CREAMED POTATO 7 4.75

ONION RINGS 1w.3.7..... 4.75

GARLIC BREAD 1w.7..... 4.75

STEAMED SEASONAL VEGETABLES 7 4.75

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PIZZAS | PÍOTSAÍ

MARGHERITA

tomato sauce, oregano, mozzarella 1w.7.9.12 V

9" 12.00 | 12" 15.25

PEPPERONI

tomato sauce, pepperoni, oregano, mozzarella 1w.7.9.12

9" 14.25 | 12" 16.50

HAWAIIAN CLASSICA

tomato sauce, cooked ham, pineapple, oregano, mozzarella 1w.7.9.12

9" 14.25 | 12" 16.50

THE GODFATHER

tomato sauce, spiced beef, pepperoni, pancetta, chicken, mozzarella 1w.6.7.9.12

9" 14.50 | 12" 17.25

DIAVOLA

tomato sauce, chorizo, pepperoni, fresh chilli, jalapeno, mozzarella 1w.7.9.12

9" 14.25 | 12" 16.50

BBQ

cajun chicken, bbq sauce, caramelised onion, mozzarella 1w.6.7.12

9" 14.25 | 12" 16.50

VEGETARIAN

tomato sauce, sautéed mushrooms, red onion, fresh tomato, black olives,
spinach, mozzarella 1w.7.12 V

9" 14.25 | 12" 16.50

ISABELLA

tomato sauce, ham, mushrooms, mozzarella 1w.7.9.12

9" 14.25 | 12" 16.50

SALMONE

smoked salmon, tomato, cream cheese, capers, fresh dill, light mozzarella 1w.4.7.12

9" 14.25 | 12" 16.50

CONNACHT SPECIAL

pancetta, potatoes, sautéed onions, cream cheese sauce, mozzarella 1w.7.12

9" 14.25 | 12" 16.50

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CHILDREN | PÁISTÍ

STARTERS | MAR THÚS

GARLICKY BREAD 1w.7 3.25

CHEF'S SOUP WITH CRUSTY ROLL 1w.7.8.9 3.25

FAN OF MELON NONE 3.25



MAIN COURSES | PRÍOMHCHÚRSAÍ

PENNE PASTA 1w.3.7.8.9 GF available 6.75
homemade tomato sauce

SAUSAGES WITH CREAM POTATO & GRAVY 1w.7.9.12 8.95

SUCCULENT CHICKEN GOUJONS & CHIPS 1w.3.6.7.8 8.95

BATTERED FISH & CHIPS 1w.4 9.95

GRILLED IRISH 4OZ BEEF BURGER WITH CHEESE
& CHIPS 1w.6.7 GF or dairy free available 8.95

ROAST OF THE DAY, HALF PORTION 7.9.12 9.95



DESSERTS | MILSEOGA

JELLY & ICE CREAM 3.6.7 3.75

SELECTION OF ICE CREAM 3.7 Dairy free available (6) 3.75
coulis

MINI SUNDAE CUP 3.6.7.8a.8h GF 3.75
crushed brownie, vanilla ice cream, toffee & chocolate sauce, cream

WARM CHOCOLATE COOKIE 1w.3.6.7.8.13 3.75
vanilla ice cream

MINI NUTELLA BROWNIE 3.6.7.8a.8h GF 4.25
vanilla ice cream



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WHITE WINE

FEDELE CATARRATTO-PINOT GRIGIO (SICILIA, ITALY)

Organic & Vegan – intense aromas of both citrus and tropical fruit flavours.

ANTONIO RUBINI PINOT GRIGIO (ITALY)

Light, rounded and easy drinking. Shows apples and pear with a hint of white peach and elderflower along with Lemon citrus.

ROSARIO ESTATE SAUVIGNON BLANC (CHILE)

Intense, balanced and refreshing, with a good acidity and citrus fruits flavours.

FOUNDSTONE CHARDONNAY (AUSTRALIA)

A fruit driven wine with a velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.

FLOR DEL CAMPO AIREN/SAUVIGNON (SPAIN)

It reveals expressive aromas of green apples, candied lemon, underlined by floral touches.

LES GARRIGUES SAUVIGNON BLANC (FRANCE)

Pale and fruity aromas of citrus and exotic fruit. Tasteful, fruity, vivid and delicate.

GRILLO GIOVINOTTO 2019 (ITALY)

Citrus touches and pleasant notes of tropical peaches and herbs.

PORTIA RUEDO VERDEJO (SPAIN)

Intense complex nose with notes of tropical and stone fruit(peaches). Citrus touches,herbal notes.

DOMAINE DU CHATEAU D'EAU VIOGNIER (FRANCE)

Distinctive floral aromas. Round palate, with sweet spice, grapefruit and honey flavours.

RED WINE

DE CHANSAC RESERVE CARIGNAN (FRANCE)

Intense dark Berry flavours, gentle tannins. Rounded in style with a lovely soft finish.

ROSARIO ESTATE MERLOT (CHILE)

Medium-bodied, well-balanced with soft and ripe tannins. Strawberries and black pepper aromas.

FOUNDSTONE SHIRAZ (AUSTRALIA)

Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla, and caramel from the oak-ageing.

DON APARO MALBEC (ARGENTINA)

Big berry flavours on the nose. Lovely flavours of plum and black cherry.

LES GARRIGUES MERLOT (FRANCE)

The wine has a very fruity bouquet with aromas of red fruit jam. A balanced wine with silky tannins and a superb lengthy finish.

FEDELE NERO D'AVOLA (SICILIA, ITALY)

Organic & vegan – wonderful structure, soft tannins, approachable, packed with red berry fruit flavours.

VALDIVIESO CABERNET SAUVIGNON (CHILE)

Full bodied, rich berry fruit aromas, blackberries and sweet spices, coffee, chocolate, and vanilla.

UNO GRANDE APPASIMENTO NERO D'AVOLA (ITALY)

Palate is dominated by ripe cherries, blackberries, mocha and chocolate. Great texture and a hint of sweetness from dried fruit.



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THE
CONNACHT
HOTEL GALWAY

For events, parties and special occasions
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TheConnacht



TheConnacht



ConnachtHotel

