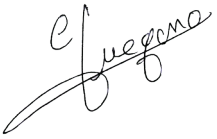
THE CONNACHT HOTEL GALWAY



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.



Eddy Guegano
Executive Chef | Príomhchócaire

Enjoy your meal
Bain taitneamh as do bhéile

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, 8h Hazlenuts, 8p Pecan, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs V vegetarian, VG vegan, GF gluten free

Nuts, shellfish, gluten and dairy are used in our kitchen so we cannot guarantee 100% risk free environment.



For each order of a Caesar salad, €1 will be donated to our chosen charity.

GALWAY HOSPICE FOUNDATION

STARTERS | MAR THÚS

CHEF'S SOUP OF THE DAY 7.75
homemade Guinness bread
1b.1o.1w.3.8.9 V, VG, GF available

ATLANTIC SEAFOOD CHOWDER 11.75
homemade Guinness bread
1b.1o.1w.2.3.4.7.8.9.12.14 GF available

CHICKEN CAESAR SALAD
STARTER 14.75 I MAIN COURSE 19.50
crispy bacon, homemade croutons, black olives,
cos lettuce, Caesar dressing, parmesan shavings
1w.3.7.10 GF available

CONNACHT CRISPY CHICKEN WINGS
STARTER 13.00 I MAIN COURSE 19.50
homemade BBQ sauce, celery, blue cheese dip
1w.3.7.9.12

DUO OF SALMON RILLETTES 14.00
smoked & baked salmon blend, cream cheese, fresh herbs, shallot,
Dijon mustard, toasted brioche
1w.3.4.6.7.10

SPICED BEEF CROQUETTES 13.75
horseradish mayonnaise, fresh rocket, jus reduction
1w.3.7.10.12

GRILLED PRAWN & CHORIZO SKEWERS 13.25
marinated with garlic, lemon & fresh herbs, side smoked paprika aioli
2.3.7.10 GF

BAKED PORTOBELLO MUSHROOM 11.50
herbs, garlic & parmesan butter,
vegan garlic mayonnaise dip
6 GF, VG

PUMPKIN & SAGE RAVIOLI 13.00
brown butter, parmesan & sage sauce, fresh rocket
1w.3.7 VG

BUTTERNUT SQUASH & GOATS CHEESE SALAD 17.50
roasted butternut squash, soft Irish goat's cheese, fresh rocket,
pomegranate seeds, toasted pumpkin seeds, crispy sage,
maple-balsamic dressing
7 V, GF

MAIN COURSES | PRÍOMHCHÚRSAÍ

GRILLED 10OZ STRIPLOIN STEAK 39.00
(12.00 supplement on package dinner)
roast cherry tomatoes, sautéed green beans, homemade onion rings, fries, homemade béarnaise
1w.3.7.12

PAN SEARED FILLET OF SEA BASS 27.50
smoked salmon, capers risotto, asparagus, saffron velouté
2.4.7.12.14 GF

CONNACHT BEEF BURGER 22.50
8oz beef burger, homemade burger sauce, beef tomato, crunchy lettuce, melted Morbier cheese, crispy lardon jam, glazed brioche bun, coleslaw & chips
1w.3.7 GF available

SLOW COOK PORK BELLY 24.50
garlic & thyme cream potato, black pudding, sautéed apple relish, glazed baby carrots with apple cider vinegar, sherry reduction
1b.1o.7.9.12

ROAST SIRLOIN OF PRIME IRISH BEEF 25.50
cream potato, seasonal vegetables, red wine jus
7.9.12 GF

CLASSIC FISH & CHIPS 23.50
fresh haddock, light crispy batter, tartar sauce, homemade pea & mint purée
1w.3.4.7

WILD MUSHROOM CARBONARA RISOTTO 19.00
parmesan, egg yolk, cracked black pepper
3.7 V

ADD GRILLED GUANCIALE MEAT 3.00





MAIN COURSES | PRÍOMHCHÚRSAÍ

SUPREME OF CHICKEN 23.00
potato fondant, sautéed broccolini, fresh tarragon,
creamy chorizo, mushroom, tomato & parmesan sauce
7.9.12 GF

HOMEMADE BOMBAY CURRY 18.75
roasted vegetables, basmati rice, poppadum
1w.9.10 V, VG, GF available
ADD CHICKEN 4.00

BEEF BOURGUIGNON 25.00
beef casserole, smoked lardon, mushroom,
rich red wine sauce, cream colcannon potato
7.9.12 GF

SIDES | AR AN TAOBH

CHIPS 1w GF available 6.00
SIDE SALAD 10 ..... 6.00
SWEET POTATO FRIES 1w GF available 6.00
CREAMED POTATO 7 ..... 6.00
ONION RINGS 1w.3.7 ..... 6.00
GARLIC BREAD 1w.7 ..... 6.00
STEAMED SEASONAL VEGETABLES 7 ..... 6.00

PIZZAS | PÍOTSAÍ

MARGHERITA
tomato sauce, oregano, mozzarella 1w.7.13 V
9″ 14.25 | 12″ 16.25

MARGHERITA DI BUFFALO
tomato sauce, oregano, mozzarella 1w.7.13 V
9″ 14.75 | 12″ 17.75

PEPPERONI
tomato sauce, pepperoni, oregano, mozzarella 1w.7.13
9″ 14.95 | 12″ 17.25

HAWAIIAN CLASSICA
tomato sauce, cooked ham, pineapple, oregano, mozzarella 1w.7.13
9″ 14.95 | 12″ 17.25

THE GODFATHER
tomato sauce, ham, pepperoni, pancetta, chicken, mozzarella 1w.6.7.13
9″ 15.50 | 12″ 19.00

SICILIAN
tomato sauce, pepperoni, red onions, goat cheese, pesto, mozzarella 1w.7.13
9″ 14.95 | 12″ 17.75

MILANO
tomato sauce, olive, mozzarella cheese,
Milano sausage, fresh rocket 1w.7.13
9″ 14.95 | 12″ 17.25

VEGETARIANO
tomato sauce, courgette, aubergine, peppers,
onions, mushroom, mozzarella 1w.7.13 V
9″ 14.95 | 12″ 17.25

ISABELLA
tomato sauce, ham, mushrooms, mozzarella 1w.7.13
9″ 14.95 | 12″ 17.25

POLLO
tomato sauce, chicken, red onions, basil mayonnaise,
shaved parmesan, rocket
1w.7.13 V
9″ 14.95 | 12″ 17.75

ADD HOT HONEY TO PIZZA OF YOUR CHOICE 0.50





FOR CHILDREN UNDER 12 YEARS

CHILDREN | PÁISTÍ

STARTERS | MAR THÚS

GARLICKY BREAD 1w.7 ..... 4.00

CHEF'S SOUP WITH CRUSTY ROLL 1w.7.8.9 ..... 4.00

FAN OF MELON NONE 4.00



MAIN COURSES | PRÍOMHCHÚRSAÍ

MAC & CHEESE 1w.3.7.10 ..... 9.00
macaroni in a creamy white cheese sauce, baked

SAUSAGES WITH CREAM POTATO & GRAVY 1w.7.9.12 ..... 9.50



SUCCULENT CHICKEN GOUJONS & CHIPS 1w.3.6.7.8 ..... 9.50

BATTERED FISH & CHIPS 1w.4 ..... 11.50

GRILLED IRISH 4OZ BEEF BURGER WITH CHEESE & CHIPS 1w.6.7 GF or dairy free available 9.50

ROAST OF THE DAY, HALF PORTION 7.9.12 ..... 11.50



DESSERTS | MILSEOGA

JELLY & ICE CREAM 3.6.7 GF 4.75

SELECTION OF ICE CREAM 3.7 V, GF Dairy free available (6) 4.75
chocolate sauce

SUNDAE CUP 3.6.7.8a GF 5.50
crushed brownie, vanilla ice cream, toffee & chocolate sauce, cream



WARM CHOCOLATE COOKIE 1w.3.6.7.8 ..... 4.75
vanilla ice cream, chocolate sauce

MINI NUTELLA BROWNIE 3.6.7.8a.8h GF 5.50
vanilla ice cream

WAFFLE 1w.3.6.7 ..... 4.75
vanilla ice cream, chocolate sauce

ATLANTIC COASTAL WHITES

A collection of crisp, fruity white wines that pair well with light bites and lively conversations

J FERNANDO, VERDEJO, RUEDA, SPAIN (ORGANIC) 9 33
fruity & crisp, with notes of green apple and a ripe melon core

GRILLO, SOLANDIA, SICILY 9 33
a soft style with delicate floral aromas, for easy drinking

TOCORNAL SAUVIGNON BLANC, CHILE (SUSTAINABLE) 9 34
refreshing citrus aromas, white peaches, lychee and a palate of green apples balanced by a crisp dry finish

VILLA DEL LAGO PINOT GRIGIO, ITALY 9 34
dry and well balanced, finishes with delightful elegant apple aromas

CITY VIBES WHITES

Aromatic wines that pair well with fish dishes and weekend vibes

JACK DUGGAN, CHARDONNAY, AUSTRALIA 9 34
clean and youthful character, with aromas of fresh lime and a palate of tropical fruits

MASI PASSO BLANCO, PINOT GRIGIO, ARGENTINA (ORGANIC) 10 37
refreshing with good acidity and hints of lemon. Fruity

STONELEIGH SAUVIGNON BLANC, NEW ZEALAND 10 38
an aromatic wine with lifted tropical fruit aromas

REFRESHING REDS

A collection of delicious, lighter red wines, whatever the weather!

TOCORNAL MERLOT, CHILE (SUSTAINABLE) 9 34
a wine of remarkable fruit expression, with notes of ripe cherries, pepper and light nuances of cocoa

TOCORNAL, CABERNET SAUVIGNON, CHILE (SUSTAINABLE) 9 33
very approachable and easy drinking, with rich blackcurrent flavours

MOUNTAIN REDS

Richer, fuller wines for hearty dishes and cooler days

JACK DUGGAN SHIRAZ, AUSTRALIA 9 34
fruity, spicy, full-bodied wine with aromas of blackberries and black currant

MALPASTOR CRIANZA, RIOJA, SPAIN 10 37
a classy and refined red wine

MASI PASSO DOBLE, MALBEC, ARGENTINA 10 39
rich and intense, full of cherries and berry fruit





DRINK PINK

We love rosé! It's pink, delicious and fun, rain or shine!

LES CHANTERELLES ROSÉ, FRANCE	9	33
suttle and well balanced, with a fresh, mouth-watering acidity		
WHISPERING ANGEL ROSÉ PROVENCE, FRANCE		48
stylishly pale pink with white blossom aromas and hints of red fruit		

ZERO ZERO BUZZ

A great wine experience, just without the alcohol

AROA BLANCO, 0.0% SPAIN (WHITE)	7	27
FREIXENET SPARKLING WINE 0.0% SPAIN		25

FOR THE LOVE OF WINE

Specially selected wine treats to celebrate good times and special moments with family and friends

PIONERO MUNDI ALBARINO, RIAS BAIXAS, SPAIN	42
deliciously crisp white wine, with peach fruit and a saline touch	
ROGER CHAMPAULT, SANCERRE LES PIERRIS, FRANCE	51
crisp, mineral and fresh. A classy white wine from a sustainable, family-run estate	
GIACOMO FENOCCHIO, BAROLO 2018, ITALY	72
4th generation, organic practices, low-intervention red wine with great finesse	
THOMAS BARTON SAINT EMILION, BORDEAUX, FRANCE	49
a classic choice - full and silky with a classic, savoury note of red berries, cocoa and subtle spice	

BUBBLES

DOGARINA PROSECCO FRIZZANTE 200ML, ITALY	12	
MOËT & CHANDON CHAMPAGNE, BRUT NV, FRANCE		90
CONTI D'ARCO SPUMANTE PROSECCO, ITALY		45