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 7.25
homemade Guinness bread
1b.1o.1w.3.8.9 V.VG.GF available

ATLANTIC SEAFOOD CHOWDER 10.75
homemade Guinness bread
1b.1o.1w.2.3.4.7.8.9.12.14 GF available

CONNACHT CRISPY CHICKEN WINGS
SMALL 11.75 I **LARGE** 18.25
homemade BBQ sauce, celery,
blue cheese dip 1w.3.7.9.12

CRISPY GOLDEN CALAMARI 12
seasonal leaves,
lemon & coriander aioli,
lemon dressing 1w.2.3.4.7.10

BAKED PORTOBELLO MUSHROOM 10.75
herbs, garlic & parmesan butter, vegan garlic mayonnaise dip 6. GF, VG

SALADS AND SANDWICHES | SALEÍD AGUS CEAPAIRÍ

ADD SOUP OR CHIPS 5.25 I **BOWL OF CHOWDER** 7.50

GAMMON & EMMENTAL TOASTED SANDWICH 10.75
sliced gammon, Emmental, Guasacaca mayonnaise, salad,
rémoulade, bloomer bread 1w.3.7.10

CONFIT DUCK SANDWICH 11
onion & cider marmalade, melted
Ossau-Iraty cheese, plum chutney
brown sourdough 1w.7.8.10

STEAK SANDWICH 19
Bavette steak, sautéed mushrooms & onions,
peppercorn sauce, side salad & chips 1w.7.10.12

BUTTERNUT SQUASH &
GOATS CHEESE SALAD 16.75
roasted butternut squash,
soft Irish goat's cheese, fresh rocket,
pomegranate, toasted pumpkin seeds, crispy
sage, maple-balsamic dressing 7 V

TUNA & AVOCADO OPEN SANDWICH 10.75
tuna & avocado blend, red onion, tomato,
coriander, lemon & chili dressing,
homemade brown bread 1w.10.1b.3.4.10

CHICKEN CAESAR SALAD 17.50
crispy bacon, homemade croutons,
black olives, cos lettuce, Caesar dressing,
parmesan shavings 1w.7.8p.11 GF.V available

WILD MUSHROOM & TRUFFLE SALAD 16.75
sautéed wild mushrooms, baby rocket,
frisée lettuce, vegan parmesan cheese,
toasted pecan, crispy shallots,
warm truffle & Dijon dressing 7.8p.10 VG

MAIN COURSES | PRÍOMHCHURSAÍ

CONNACHT BEEF BURGER 20
8oz beef burger, homemade burger sauce,
beef tomato, crunchy lettuce,
melted Morbier cheese, crispy lardon jam,
glazed brioche bun, coleslaw & chips
1w.3.7.10 GF available

CLASSIC FISH & CHIPS 21
fresh haddock, light crispy batter,
tartar sauce,
homemade pea & mint purée 1w.3.4.7

BRAISED BEEF CHUCK 20
tomato, smoked lardons, mushrooms, spices,
kale colcannon, crispy kale 7.12 GF

HOMEMADE BOMBAY CURRY 18.00
roasted vegetables, basmati rice,
poppadum 1w.9.10 V, VG, GF available
ADD CHICKEN 3.50

COURGETTE TAGLIATELLE 18.00
creamy tomato, garlic & spinach sauce,
garlic bread 1w.3.7 V
ADD SMOKED SALMON 4.00

CATCH OF THE DAY 21.50
please ask your server

ROAST OF THE DAY 21.50
please ask your server

SIDES | AR AN TAOBH 5.75

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

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 Pine Kernels, 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