

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 handwritten signature in black ink, reading 'E Guegano'.

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

CRISPY PORK BELLY 11.50

sautéed lardons & leeks, Kelly black pudding croquette, port gravy

1o.1b.7.12

BURRATA SALAD 11.50

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

7.8.10 GF, V

SMOKED MACKEREL & PHILADELPHIA MOUSSE 10.50

shallots marmalade, crispy baguette croutons

1w.4.7.10

TEMPURA KING PRAWN 11.50

coconut milk, satay sauce, chow chow slow

1w.2.3.9.10

BEETROOT & BUTTERNUT SQUASH SALAD 11.95

roast beetroot, roast butternut squash, pumpkin seeds, grilled walnut with maple syrup, pickle carrots, blood oranges, seasonal leaves, lemon dressing

8w.10 GF, VG, V

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 8 OZ RIBEYE STEAK 30.25

(7.00 supplement on package dinner)
grilled portobello mushroom, baked vine tomato,
sautéed beans, sautéed potatoes

7.9.12 GF

HOMEMADE 8OZ BEEF BURGER 19.25

iceberg lettuce, beef tomato, candy bacon, melted applewood cheese,
tomato relish & mayonnaise, toasted brioche, chips

1w.3.7.11.12 GF available

BAKED FILLET OF COD 20.95

coriander risotto, sautéed samphire, smoked salmon,
white wine creamy sauce

2.4.7.12.14 GF

SLOW COOK PORK BELLY STIR-FRY 18.75

seasonal vegetables, sautéed noodles, oriental sauce

1w.3.4.6.7.9.12.14

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

SAUTÉED TOMATO RISOTTO 15.50

asparagus, green peas, grilled buffalo mozzarella,
basil pistou, rocket

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 broccoli stems, spring onions, risoni pasta, chanterelle creamy sauce

1w.3.7.9.12

GRILLED MARINATED LAMB RUMP 22.50

(3.00 supplement on package dinner)

rosemary mash, ratatouille, sweet & sour Madeira sauce

1w.6.7.9.12

ORGANIC VEGAN POT PIE 17.25

sautéed fennel, baby potatoes, carrots, courgettes, almond milk,
vegan puff pastry, side of organic lettuce, balsamic dressing

1w,9 V, 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

ROMA

tomato sauce, Parma ham, fresh rocket, balsamic dressing, mozzarella

1w.7.9.12

9" 14.25 | 12" 16.50

VEGETARIAN

tomato sauce, sauteed mushrooms, roast peppers, onion, sweetcorn, mozzarella

1w.7.9.12 V

9" 14.25 | 12" 16.50

ISABELLA

tomato sauce, ham, mushrooms, mozzarella

1w.7.9.12

9" 14.25 | 12" 16.50

CAPRINO

tomato sauce, caramelised red onions, goats cheese, chorizo, mozzarella

1w.7.9.12

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 1w.3.6.7.8a GF available 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 OREO BROWNIE 1w.3.6.7 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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