

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 7.50

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 14.50 | MAIN COURSE 19.25

crispy bacon, homemade croutons, black olives,
cos lettuce, Caesar dressing,
parmesan shavings 1w.3.7.10 GF available

CONNACHT CRISPY CHICKEN WINGS

STARTER 12.75 | MAIN COURSE 19.00

homemade BBQ sauce, celery, blue cheese dip 1w.3.7.9.12

CRAB & WHITE FISH CAKES 13.75

sweet chili mayonnaise, cucumber spaghetti, rocket 1w.2.3.4.7

SLOW COOKED IRISH PORK BELLY 12.50

cider, honey & grain mustard reduction, celeriac rémoulade 3.7.9.10 GF

CHULCHOILL GOATS CHEESE SALAD 12.75

toasted sesame, honey, roasted pecan & maple syrup,
pomegranate, beetroot, smoked lardon, raspberry dressing 7.8p.10.11 GF, V

ARANCINI AL POMODORO 11.75

golden crumbed risotto balls, homemade sunblush tomato,
fresh basil, mozzarella, lemon, garlic & basil dip 1w.3.7.10 V

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



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

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 10OZ STRIPLOIN STEAK 38.00

(12.00 supplement on package dinner)

pomme Anna, grilled portobello mushroom stuffed with tomato fondue,
sauéed green beans 7.9.12 GF

GRILLED SEABASS FILLET 27.50

courgetti gratin, confit potato, carrot puree,
cranberry & vanilla velouté
2.3.4.7.12 GF

HOMEMADE 8OZ BURGER 22.50

crispy lettuce, candied bacon, sautéed onions, beef tomato,
homemade burger sauce, melted Applewood cheese,
glazed brioche bun, chips
1w.3.7.10 GF available

GRILLED PORK FILLET 22.75

black pudding cream potato, roast root vegetables,
date & shallots confit, white wine jus 1b.7.9.12

ROAST IRISH RUMP OF BEEF 24.75

cream potato, seasonal vegetables, red wine jus
7.9.12 GF

CLASSIC FISH & CHIPS 23.00

light battered cod, homemade pea & mint puree,
tartar sauce
1w.3.4.7

BUTTERNUT SQUASH & ROAST PUMPKIN TAGLIOLINI 18.75

butternut sauce, pistachio & rocket pesto
1w.3.7.8p

ADD PRAWNS (2) 4.00

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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

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MAIN COURSES | PRÍOMHCHÚRSAÍ

MARINATED CHICKEN SUPREME 22.50

cream potato, sautéed Asian beans,
carrot mousse, pepper sauce
7.9.12 GF

HOMEMADE BOMBAY CURRY 18.75

roasted vegetables, basmati rice, poppadum
1w.9.10 V, VG, GF available

ADD CHICKEN 3.50

BEEF & MUSHROOM STROGANOFF CASSEROLE 22.50

brandy & smoked paprika sauce, cream potato
7.9.12 GF

NUT ROAST 18.75

Mixed nuts, roast vegetables, red lentil, cherry tomato,
smoked paprika, celery & apple slaw
6.8.9.11 GF, V, VG

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

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PIZZAS | PÍOTSAÍ

MARGHERITA

tomato sauce, oregano, mozzarella 1w.7.9.12 V

9" 14.25 | 12" 16.25

PEPPERONI

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

9" 14.95 | 12" 17.25

HAWAIIAN CLASSICA

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

9" 14.95 | 12" 17.25

THE GODFATHER

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

9" 15.50 | 12" 19.00

DIAVOLA

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

9" 14.95 | 12" 17.25

SOFIA

cream & parmesan sauce, spicy garlic prawns, homemade sunblush tomato, rocket

1w.2.7

9" 14.95 | 12" 17.25

ZEUS

tomato, feta & Hummus mousse, roast aubergine, courgette,
mozzarella, fresh coriander 1w.7

9" 14.95 | 12" 17.25

MUSHROOM TRUFFLE

cream & parmesan sauce, olive oil, mixed wild mushroom, mozzarella,
drizzle of truffle oil 1w.7

9" 14.95 | 12" 17.25

ISABELLA

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

9" 14.95 | 12" 17.25

CAPRICCIOSO

tomato sauce, ham, artichoke, mushroom, black olive, mozzarella 1w.7

9" 14.95 | 12" 17.25

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CHILDREN | PÁISTÍ

STARTERS | MAR THÚS

GARLICKY BREAD 1w.74.00

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

FAN OF MELON NONE4.00



MAIN COURSES | PRÍOMHCHÚRSAÍ

PENNE PASTA 1w.3.7.8.9 GF available9.00
homemade tomato sauce

SAUSAGES WITH CREAM POTATO & GRAVY 1w.7.9.129.50

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

BATTERED FISH & CHIPS 1w.411.50

GRILLED IRISH 4OZ BEEF BURGER WITH CHEESE
& CHIPS 1w.6.7 GF or dairy free available9.50

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



DESSERTS | MILSEOGA

JELLY & ICE CREAM 3.6.7.....4.75

SELECTION OF ICE CREAM 3.7 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.3.6.7.84.75
vanilla ice cream

MINI NUTELLA BROWNIE 3.6.7.8a.8h GF5.50
vanilla ice cream



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ATLANTIC COASTAL WHITES

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

CATARRATTO-PINOT GRIGIO FEDELE-SICILIA, ITALY

Try with chicken Caesar or chicken wings

SAUVIGNON BLANC, STONELEIGH-NEW ZEALAND

An aromatic, tropical wine - pair with our grilled seabass

SAUVIGNON BLANC, TOCORNAL-CHILE (SUSTAINABLE)

Try with the butternut squash Tagliolini

CHARDONNAY, JACK DUGGAN-AUSTRALIA

A soft, round wine to pair with bombay chicken curry

ALBARINO, PIONERO MUNDI-RIAS BAIXAS, SPAIN

Deliciously crisp white wine, with peach fruit and a saline touch

Try with any seafood dish

SANCERRE, LES PIERRIS, ROGER CHAMPAULT LOIRE, FRANCE

Crisp, mineral and fresh. A classy white wine from a sustainable, family-run estate

SUMMER REDS

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

NERO D'AVOLA, FEDELE ITALY (ORGANIC)

A ripe style with berry fruits, for easy drinking

CABERNET SAUVIGNON, TOCORNAL-CHILE (SUSTAINABLE)

Brimming with berries and great with rump of beef

CARIGNAN, DE CHANSAC FRANCE

With its berry and spice notes, this is delicious with any of our pizzas

MALBEC, PASSO DOBLE, MASI, ARGENTINA (ORGANIC)

Full-bodied, brimming with black, plummy fruits. Smooth and juicy.

BAROLO, GIACOMO FENOCCHIO, 2018 PIEDMONTE-ITALY

4th generation, organic practices, low-intervention wine with great finesse.

ST EMILION, THOMAS BARTON-BORDEAUX, FRANCE

A classic choice - full and silky with a classic, savoury note of red berries, cocoa and subtle spice. Goes well with red meats and chicken

ZERO ZERO BUZZ

A great wine experience, just without the alcohol

AROA BLANCO, 0.0%-SPAIN (WHITE)

FREIXENET SPARKLING WINE 0.0%-SPAIN (SPARKLING)

Please check our drink menu for the extensive wine list.



9

34

10

37

9

34

9

34

42

51

8.50

33

9

33

9

33

10

39

72

49

7

25

25



THE
CONNACHT
HOTEL GALWAY

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

