

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 Avonmore Dairies and our fresh vegetables and fruit are supplied by Glynn's Fruit & Veg, 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  
Head Chef | Príomhchócaire

Enjoy your meal  
Bain taitneamh as do bhéile



# STARTERS | MAR THÚS

## **CHEF'S SOUP OF THE DAY 5.75**

homemade Guinness bread

1b.1o.1w.3.7.8.9

## **FRESH ATLANTIC SEAFOOD CHOWDER 8.00**

homemade Guinness bread

1b.1o.1w.2.3.4.7.8.9.12.14

## **CRISPY CALAMARI RINGS 8.50**

coriander & lime Aioli

1w.14

## **WILD MUSHROOM & SPINACH BRUSCHETTA 8.50**

toasted sourdough, rocket,  
fresh Parmesan shavings, balsamic drizzle

1w.3.7.8.9.11 

## **CLASSIC CHICKEN CAESAR SALAD 9.50**

baby cos, roast chicken, crispy bacon, croutons,  
fresh Parmesan shavings, Caesar dressing


1w.3.7.10

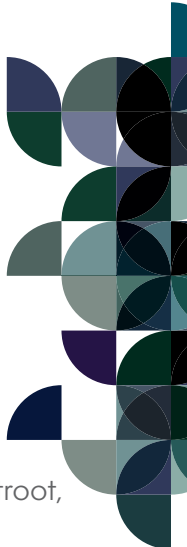
## **GRILLED GOATS CHEESE SALAD 9.50**

red onion marmalade, walnuts roasted in maple syrup, beetroot,  
honey & mustard dressing, mixed garden leaves

7.8w.10.12 

### 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  vegetarian option





## LITE BITES | MIASA BEAGA

### **CONNACHT CRISPY CHICKEN WINGS**

**STARTER 9.50 | MAIN COURSE 14.00**

triple coated with homemade BBQ sauce,  
blue cheese dip

1w.7.9.12

### **MEXICAN STYLE TACOS 9.50**

spicy shredded beef, salad, guacamole, sour cream,  
grated Cheddar, tortilla wrap

1r.1w.3.6.7.11.12

## SIDES | AR AN TAOBH

### **STEAMED SEASONAL VEGETABLES 7**

**CHIPS 1w**

**SWEET POTATO FRIES 1w**

**CREAMED POTATO 7**


**SIDE SALAD 10**


**ONION RINGS 1w.3.7**

**GARLIC BREAD 1w.7**

**ALL SIDE DISHES 3.50**

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# MAINS | PRÍOMHCHÚRSAÍ

## **8OZ RIB EYE STEAK 23.00**

(7.00 SUPPLEMENT ON PACKAGE DINNER)

sautéed green beans, braised vine tomatoes, bowl of fries.  
choose from pepper sauce, garlic butter or French rose sauce  
1w.7.12

## **THE CONNACHT BURGER 16.00**

chef's recipe 8oz beef burger, floury bap, sautéed onions,  
candy bacon, crispy lettuce, beef tomato, melted Cheddar,  
French rose sauce, with regular or sweet potato fries  
1w.3.7.11.12

## **CLASSIC FISH & CHIPS 15.00**

pea puree, homemade tartare sauce  
1w.4.7.12

## **FRESH GREEN VEGETABLES TAGLIATELLE 13.00**

broccoli, asparagus, courgette, spring onion, white wine &  
Parmesan sauce, fresh basil, roasted almonds  
1w.7.8.9.12 

ADD PRAWNS - 3.00

2

## **BUTTERMILK FRIED CHICKEN BURGER 14.50**


wholemeal bap, crispy bacon, beef tomato, baby gems,  
Dijon mustard mayo, with regular or sweet potato fries  
1b.1r.1w.6.7.10.11

## **HOMEMADE MADRAS CURRY 12.00**

fresh chunky vegetables, basmati rice  
9 

ADD CHICKEN - 3.00


## **MOROCCAN TAGINE 13.00**

chickpeas, chunky vegetables, prunes,  
medley of Moroccan spices, couscous  
1w.7.9 

## **SPECIAL OF THE EVENING**

Please ask your server

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# PIZZAS | PÍOTSAÍ

## **MARGHERITA**

tomato sauce, oregano, mozzarella

1w.7.9.13 

**9" 10.00 | 12" 12.50**

## **PEPPERONI**

tomato sauce, pepperoni, oregano, mozzarella

1w.7.9.13

**9" 11.50 | 12" 14.00**

## **THE GODFATHER**

tomato sauce, spiced beef, pepperoni, pancetta, chicken,  
mozzarella

1w.6.7.9.12.13

**9" 12.00 | 12" 14.50**

## **HAWAIIAN CLASSICA**

tomato sauce, cooked ham, pineapple, oregano, mozzarella

1w.7.9.13

**9" 12.00 | 12" 14.50**

## **ISABELLA**

tomato sauce, ham, mushrooms, mozzarella

1w.7.9.13

**9" 12.00 | 12" 14.50**

## **MEXICAN**

tomato sauce, red onions, Cajun chicken,  
fresh chilli, mozzarella cheese

1w.7.9.13

**9" 12.00 | 12" 14.50**


## **GREEK**


tomato sauce, roast peppers, sundried tomato,  
feta cheese, black olives

1w.7.9.13 

**9" 11.50 | 12" 14.00**

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# CHILDREN | PÁISTÍ

For children 12 and under



## STARTERS | MAR THÚS

GARLICKY BREAD

1w.7.13

CHEF'S SOUP WITH CRUSTY ROLL

1w.7.8.9

FAN OF MELON

NONE

**ALL STARTERS 2.50**

## MAIN COURSES | PRÍOMHCHÚRSAÍ

PENNE PASTA **5.50**

homemade tomato sauce

1w.3.7.8.9

SAUSAGES WITH CREAM POTATO & GRAVY **7.50**

1w.3.6.7.9.10.12

SUCCULENT CHICKEN GOUJONS & CHIPS **7.50**

1w.3.6.7.8.9

BREADED FISH & CHIPS **7.50**

1w.3.4.8.12.14

GRILLED IRISH 4OZ BEEF BURGER

WITH CHEESE & CHIPS **7.50**

1w.3.7.8.10.12

ROAST OF THE DAY, HALF PORTION **7.50**

1w .7.8.12.14

## DESSERTS | MILSEOGA

JELLY & ICE CREAM **2.50**

3.6.7

SELECTION OF ICE CREAM **2.50**

with wafer basket and coulis

1w.3.5.6.7.8.12

MINI SUNDAE CUP **2.50**

crushed brownie, vanilla ice cream,  
toffee & chocolate sauce, cream

1w.3.6.7.8


WARM CHOCOLATE COOKIE **3.00**

vanilla ice cream

1w.3.6.7.8.13

Mum and Dad please let us know  
if your little one has any dietary requirements

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# CONNACHT COCKTAILS

<b>PASSION FRUIT COLLINS</b>	11
Beefeater London Dry, passion fruit, lemon, soda	
<b>PINA COLADA</b>	11
Bacardi Carta Blanca, coconut, pineapple, salt	
<b>PEAR HIGHBALL</b>	11
Absolut Pear, St Germaine elderflower, apple, lime, soda	
<b>OLD FASHIONED</b>	11
Woodford Reserve Bourbon, angostura & orange bitters, demerara	
<b>BOMBAY BRAMBLE</b>	11
Bombay Bramble, creme de mure, lemon, sugar	
<b>NEW YORK SOUR</b>	12
Jameson Caskmates ,lemon, sugar, whites, angostura bitters	
<b>MARGARITA</b>	12
El Jimador blanco, Triple Sec, lime, agave syrup	
<b>COSMO 34</b>	12
Malfy con Limone, Triple Sec, raspberry, lemon	
<b>SIDECAR</b>	12
Hennessy VS, Cointreau, lemon, sugar	
<b>MAI TAI</b>	12
Havana 7, Triple Sec, demerara, orgeat, lime	






THE  
**CONNACHT**  
HOTEL GALWAY

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