

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 Avonmore 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 that reads "E Guegano". The signature is stylized and written in a cursive script.

Eddy Guegano
Executive Chef | Príomhchócaire

Enjoy your meal
Bain taitneamh as do bhéile



STARTERS | MAR THÚS

CHEF'S SOUP OF THE DAY 6.50

homemade Guinness bread

1b.1o.1w.3.7.8.9 

ATLANTIC SEAFOOD CHOWDER 9.50

homemade Guinness bread

1b.1o.1w.2.3.4.7.8.9.12.14

CHICKEN CAESAR SALAD

STARTER 10.50 | MAIN COURSE 15.00

crispy bacon, homemade croutons, black olives, cos lettuce,
Caesar dressing, parmesan shavings

1w.3.7.10 **GLUTEN FREE AVAILABLE**

CONNACHT CRISPY CHICKEN WINGS

STARTER 10.00 | MAIN COURSE 15.00

homemade BBQ sauce, celery, blue cheese dip

1w.7.9.12

WARM GOAT CHEESE SALAD 10.50

crispy lardon, maple syrup coated walnuts, crispy baguette croutons, port dressing

1w.7.8w.12

PORK BONBONS 10.50

shredded pork, black pudding & potato bonbons, apple chutney,
mayonnaise dip, fresh rocket

1b.1w.3.7.10

PRAWN TARTINE 10.50

sautéed prawns, chorizo, spinach, roast vine tomato,
toasted rustic sourdough, rocket, balsamic dressing

1w.2.7.12

HOMEMADE CRISPY CHICKEN STRIPS 10.50

panko breaded sautéed vegetable julienne, oriental sauce



1w.3.4.7.14

ORGANIC POWER SALAD 11.50

beetroot, tomato, kohlrabi & carrot slaw, organic quinoa, lemon & olive dressing

3  

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,  vegan

MAIN COURSES | PRÍOMHCHÚRSAÍ

GRILLED 8OZ RIBEYE STEAK 29.00

(7.00 supplement on package dinner)

roast chunky potato, roast vine tomatoes, house salad,
choice of pepper sauce or garlic butter

7.9.10.12

HOMEMADE 8OZ BEEF BURGER 17.00

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

1w.3.7.11.12. **GLUTEN FREE AVAILABLE**

BAKED FILLET OF COD 19.00

topped with cherry tomato, chilli & coriander marinade, savoury couscous

1w.4.7.8a

SLOW COOK PORK BELLY 17.00

roast apple, sautéed broccolini, cider & honey reduction, cream potato

7.12

CLASSIC FISH & CHIPS 17.50

light battered cod, homemade pea & mint puree,
tartar sauce

1w.3.4.7

ASPARAGUS & FRESH TARRAGON RISOTTO 14.00

goats cheese fondue, rocket, balsamic dressing

7.12 **V**

ADD CHICKEN 3.00

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MAIN COURSES | PRÍOMHCHÚRSAÍ

HOMEMADE BOMBAY CURRY 13.50

roasted vegetables, basmati rice, poppadum

1w.9.10 **GLUTEN FREE AVAILABLE**

ADD CHICKEN 3.00

LIME & CHILI CHICKEN BURGER 17.00

pineapple, tomato & yellow peppers salsa, chili mayonnaise sauce,
crispy iceberg lettuce, toasted brioche

1w.3.7

SEAFOOD STEW 18.00

salmon, cod, prawns, mussels, rich tomato & oregano sauce,
sautéed Risoni, spring onions, garlic butter

2.4.7.12.14

STUFFED ORGANIC PEPPERS 16.00

brown rice, butter beans, dairy free cheese,
roast tomato coulis, fresh leaves

9

SIDES | AR AN TAOBH

Make-A-Wish

is a chosen charity for
Connacht Hospitality Group's
Fundraising in 2022.

100% of proceeds raised through
invisible fries, dips & cookies
will go direct to
Make A Wish Foundation.

Make-A-Wish

INVISIBLE FRIES2.50

INVISIBLE DIP 1.00

CHIPS 1w.....4.50

SIDE SALAD 104.50

SWEET POTATO FRIES 1w.....4.50

CREAMED POTATO 74.50

ONION RINGS 1w.3.7.....4.50

GARLIC BREAD 1w.7.....4.50

STEAMED SEASONAL VEGETABLES 74.50

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PIZZAS | PÍOTSAÍ

MARGHERITA

tomato sauce, oregano, mozzarella

1w.7.9.12 

9" 11.00 | 12" 13.50

PEPPERONI

tomato sauce, pepperoni, oregano, mozzarella

1w.7.9.12

9" 12.50 | 12" 15.00

BBQ

tomato sauce, BBQ sauce, chicken,
roast peppers, red onion, jalapeno, mozzarella cheese

1w.7.9.12

9" 12.50 | 12" 15.00

HAWAIIAN CLASSICA

tomato sauce, cooked ham, pineapple, oregano, mozzarella

1w.7.9.12

9" 12.50 | 12" 15.00

THE GODFATHER

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

1w.6.7.9.12

9" 12.50 | 12" 15.00

VEGETARIAN

tomato sauce, mozzarella, grilled peppers, onions, mushroom

1w.7.9.12 

9" 12.50 | 12" 15.00

QUATTRO FORMAGGIO

tomato sauce, parmesan, gorgonzola, mozzarella, goats cheese

1w.7.9.12 

9" 12.50 | 12" 15.00



DIAVOLA

tomato sauce, chorizo, pepperoni, fresh chilli, jalapeno, mozzarella

1w.7.9.12

9" 12.50 | 12" 15.00

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CHILDREN | PÁISTÍ

STARTERS | MAR THÚS

- GARLICKY BREAD 1w.7 2.50
- CHEF'S SOUP WITH CRUSTY ROLL 1w.7.8.9 2.50
- FAN OF MELON NONE 2.50

FOR CHILDREN UNDER 12 YEARS



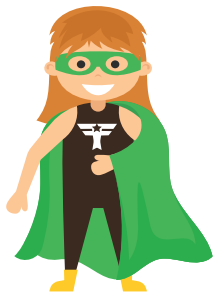
MAIN COURSES | PRÍOMHCHÚRSAÍ

- PENNE PASTA 1w.3.7.8.9 **GLUTEN FREE AVAILABLE** 5.50
homemade tomato sauce
- SAUSAGES WITH CREAM POTATO & GRAVY 1w.7.9.12 7.50
- SUCCULENT CHICKEN GOUJONS & CHIPS 1w.3.6.7.8 7.50
- BATTERED FISH & CHIPS 1w.4 7.50
- GRILLED IRISH 4OZ BEEF BURGER WITH CHEESE & CHIPS 1w.6.7 **GLUTEN FREE OR DAIRY FREE AVAILABLE** 7.50
- ROAST OF THE DAY, HALF PORTION 7.9.12 7.50



DESSERTS | MILSEOGA

- JELLY & ICE CREAM 3.6.7 2.50
- SELECTION OF ICE CREAM 3.7 **DAIRY FREE AVAILABLE (6)** .. 2.50
coulis
- MINI SUNDAE CUP 3.6.7.8a 3.00
crushed brownie, vanilla ice cream, toffee & chocolate sauce, cream
- WARM CHOCOLATE COOKIE 1w.3.6.7.8.13 3.00
vanilla ice cream
- GLUTEN BROWNIE 3.6.7.8a 3.50
vanilla ice cream



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WHITE WINE



NEFTALI SAUVIGNON BLANC (CHILE)

7 27

Citrus melon and tropical fruits lead to a crisp wine with hints of grapefruit, soft fruits and herbs.

FOUNDSTONE CHARDONNAY (AUSTRALIA)

7 28

A fruit driven wine with a velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.

MIRROR LAKE SAUVIGNON BLANC (NEW ZEALAND)

9.5 38

Perfect to serve as an aperitif, or to share over a dinner of king prawn linguine or Italian antipasto and reflect on your day.

ADEGA VINA ALMIRANTE ALBARINO (SPAIN)

37

Fragrant herbal and floral notes, with tones of citrus fruits and pit fruits standing out.

ANTONIO RUBINI PINOT GRIGIO (ITALY)

7 26

Shows apples and pear with a hint of white peach and Elderflower along with Lemon citrus. Light, rounded and easy drinking.

RED WINE

NEFTALI MERLOT (CHILE)

7 27

Fruity character with hints of black cherry.

FOUNDSTONE SHIRAZ (AUSTRALIA)

7 28

Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla, and caramel from the oak-ageing.

VALDIVIESO CABERNET SAUVIGNON (CHILE)

30

Rich berry fruit aromas, blackberries and sweet spices, coffee, chocolate, and vanilla. Full-bodied, with a round, soft structure.

UNO GRANDE APPASIMENTO NERO D'AVOLA (ITALY)

32

Palate is dominated by ripe cherries, blackberries, mocha and chocolate. Great texture and a hint of sweetness from dried fruit.

LZC ZINFANDEL (USA)

33

Great structure and lots of ripe fruit flavours. Cherry and blackberry flavours dominate.



Make-A-Wish[®]

Make A Wish is a chosen charity for Connacht Hospitality Group's Fundraising in 2022. 100% of proceeds raised through invisible fries, dips & cookies will go direct to Make A Wish Foundation. A wonderful charity that have been making children's wishes come true for 30 years.

MAKE A WISH FRIES - €2.50

Made with the best invisible potatoes,
great for body & mind | **0% Fat 100% Charity**

INVISIBLE DIP - €1.00

Bring the "Feelgood" to any meal!
100% to Make A Wish Foundation

THE DOCK'S INVISIBLE CHOCOLATE CHIP COOKIE - €1.00

Zero calories, All charity
100% to Make A Wish Foundation

CONNACHT
HOSPITALITY GROUP