

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, 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

ATLANTIC SEAFOOD CHOWDER 8.00

homemade Guinness bread

1b.1o.1w.2.3.4.7.8.9.12.14

WILD MUSHROOM & SPINACH BRUSCHETTA 8.50

toasted sourdough, rocket, fresh Parmesan shavings, balsamic drizzle

1w.3.7.8.9.11 **V**

GRILLED GOATS CHEESE SALAD 9.50

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

7.8.10.12 **V**

POWER SALAD 9.00

green leaves & rocket mix, radish, asparagus, cherry tomatoes, sesame seeds, organic poached egg

3.10.11 **V**

ASIAN DUCK SALAD 9.50

marinated duck, soybeans, cherry tomatoes, Asian slaw, roasted almonds, fresh rocket, watercress, soy & honey dressing

1w.6.8.10.11.14

TIGER PRAWNS 9.50

sautéed in butter, chorizo, garlic

1w.2.7

CONNACHT CRISPY CHICKEN WINGS

STARTER 9.50 | MAIN COURSE 14.00

triple coated with homemade BBQ sauce, blue cheese dip

1w.7.9.12

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

V vegetarian option

MAIN COURSES | 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

SLOW COOKED BEEF CHEEK 16.00

sautéed green beans, roast garlic puree, creamed potatoes, red wine jus
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

BAKED FILLET OF FRESH ATLANTIC COD 17.00

clam & smoked haddock chowder, sautéed samphire, dill risotto

2.4.7.9.12.14

BRAISED LAMB SHANK 18.00

baby ratatouille, rosemary flavoured creamed potatoes,
red wine & rosemary sauce

7.12

HONEY & GARLIC CHICKEN 14.50

on a bed of crushed baby potatoes, sautéed French beans, ratatouille

7.9

FRESH GREEN VEGETABLES TAGLIATELLE 13.00

broccoli, asparagus, courgette, spring onion, white wine & Parmesan sauce,
fresh basil, roasted almonds

1w.7.8.9.12 **V**

ADD PRAWNS - 3.00

MOROCCAN TAGINE 13.00

chickpeas, chunky vegetables, prunes, medley of Moroccan spices, couscous

1w.7.9 **V**

HOMEMADE MADRAS CURRY 12.00

fresh chunky vegetables, basmati rice, poppadum

9 **V**

ADD CHICKEN - 3.00

SPECIAL OF THE EVENING

Please ask your server

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V vegetarian option

PIZZAS | PÍOTSAÍ

MARGHERITA

tomato sauce, oregano, mozzarella
1w.7.9.13 **V**

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

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 **V**

9" 11.50 | 12" 14.00

HAWAIIAN CLASSICA

tomato sauce, cooked ham, pineapple, oregano, mozzarella
1w.7.9.13

9" 12.00 | 12" 14.50

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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V vegetarian option



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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v vegetarian option

WHITE WINE



BORSARI PINOT GRIGIO (ITALY)

7

25

A blend of the garganega grape, one of the grapes used to make soave and pinot grigio grown in the north-east of Italy, refreshing, dry with citrus and apple fruit aromas.

NEFTALI SAUVIGNON BLANC (CHILE)

7

26

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

FOSSIL BAY CHARDONNAY (AUSTRALIA)

7

27

Classic tropical fruit scents leading to grapefruit and melon notes. Soft full flavours of peach and pineapple ending with fresh toast.

STONELEIGH SAUVIGNON BLANC (NEW ZEALAND)

9

33

A palate that features ripe tropical fruit, melon, and stone fruit flavours with a complex minerality that is balanced by a tight and fresh acidity.

DOMAINE DU CHATEAU D'EAU VIOGNIER (FRANCE)

31

Distinctive floral aromas. Palate is round, with sweet spice, grapefruit and honey flavours.

ADEGA VINA ALMIRANTE ALBARINO (SPAIN)

32

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

DOMAINE DEL SOL PICPOUL DE PINET (FRANCE)

32

Aromas of white flowers, acacia and hawthorn; fresh and saline palate but with a slight roundness.

CHAKANA ESTATE SELECTION CHARDONNAY (ARGENTINA)

32

Attractive nose of citrus fruits and nuts. Subtle oak, broad and long, with peach spice and pear. a firm crisp finish.

HUNTERS SAUVIGNON BLANC (NEW ZEALAND)

36

This wine combines finesse with exuberant passion fruit ripeness and brilliant lemon minerality. With an aroma of freshly cut grass, lime leaf, citrus, guava, minerality, this wine tastes of pure, crisp and refreshing, vibrant gooseberry and melon flavours.

MOUNT CRAWFORD RIESLING (AUSTRALIA)

37

Aromas of fresh, lifted lemon. Bright, ripe lemon fruit characters on the palate with crisp mineral acidity.

DOMANINE CHAVELIER PETIT CHABLIS (FRANCE)

39

Brilliant yellow-greenish colour, fruity, with white flowers, pineapple and citrus flavours. Well-balanced in mouth, with nice acidity, minerality and good length in the mouth.

ROSE

CAVES DE L'ANGEVINE ROSE D'ANJOU(FRANCE)

30

Bright, refreshing loire rosé from the bougrier family. This rose d'anjou style is off-dry, light as a feather, and works well with or without food.

RED WINE



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|--|---|----|
| NEFTALI MERLOT (CHILE)
Fruity character with hints of black cherry. | 7 | 26 |
| FOSSIL BAY SHIRAZ (AUSTRALIA)
Lovely aromas of dark cherries, chocolates, and hints of black pepper and spices. Big flavours of blackberries, coffee, toast, and spices. | 7 | 26 |
| VALDIVIESO CABERNET SAUVIGNON (CHILE)
Rich berry fruit aromas, blackberries and sweet spices, coffee, chocolate, and vanilla. Full-bodied, with a round, soft structure. | 8 | 28 |
| BEEFSTEAK MALBEC (ARGENTINA)
This deep, vibrant malbec has an intense nose of plum and dark chocolate. Spicy, juicy and richly layered with well-integrated oak and fine-grained tannins. Ideal with rich cheeses, spiced dishes and, of course, juicy steaks. | 8 | 28 |
| 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. | | 29 |
| CHIANTI CAMPOLUCE SANGIOVESE (ITALY)
This is a chianti docg (controlled and guaranteed designation of origin) produced from strictly organic grapes, and is a wine with a pleasant fruity aroma, with good structure and soft fresh flavour. | | 36 |
| LZC ZINFANDEL (USA)
Great structure and lots of ripe fruit flavours. Cherry and blackberry flavours dominate. | | 31 |
| CHAKANA COLLECTION MALBEC (ARGENTINA)
Deep purple red with intense aromas of red fruit. Medium bodied with soft tannins. | | 32 |
| STONELEIGH PINOT NOIR (NEW ZEALAND)
Dark berry fruit and cherry flavours with lingering fruit sweetness. Tannins are soft and supple, making the wine immediately approachable. | | 33 |
| VINA PALACIEGA CRIANZA TEMPRANILLO (SPAIN)
Juicy hedgerow fruits and a touch of smokey oak on the nose backed by hints of cedar spice. | | 33 |
| TERRA BAROSSA SHIRAZ (AUSTRALIA)
A medium to full bodied wine with silky tannins. A hint of spice on the finish. | | 37 |
| MOILLARD FLEURIE GAMAY (FRANCE)
Deep, shiny purple colour. A precise nose of peony notes. The mouth is round, with a great weight on the finish with hints of fresh fruits and spices. | | 39 |
| LESTONNAT SAINT EMILION MERLOT CABERNET SAUVIGNON (FRANCE)
Concentrated, ripe red fruits and vanilla flavours on the nose. The palate is silky, voluptuous and smooth. | | 44 |

For events, parties and special occasions
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