

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 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

SMOKED SALMON TIAN 13.75

soft goat cheese, orange & chives tian, apple fritel, toasted brioche

1w.3.4.7 GF available

BLACK PUDDING & PANFRIED FOIE GRAS 13.75

apple & vanilla chutney, watercress & rocket salad, cider reduction, toasted focaccia

1b.1o.1w.7.12

HOMEMADE CHICKEN SPRING ROLLS 12.75

black mushroom, grated carrots, homemade sweet chili sauce

3.4.6 GF

VIETNAMESE DUCK SALAD 12.75

shredded duck, tossed white cabbage, carrots, chili, soy & roasted sesame, seasonal leaves

6.10.11GF

SPICED HONEY SCALLOPS 14.25

lime jelly, parsnip puree, crispy streaky bacon

7.12.14 GF

ITALIAN SALAD 12.25

homemade slow cook cherry tomato, artichoke hearts, mini mozzarella balls, fresh figs, raspberry dressing

7.10 GF V

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



MAIN COURSES | PRÍOMHCHÚRSAÍ

GRILLED 10OZ STRIPLOIN STEAK 38.00

(12.00 supplement on package dinner)

fresh ratatouille, sauteed spinach with garlic, chips, pepper sauce

7.9.12 GF

BAKED FILLET OF SALMON 26.00

teriyaki, braised bok choy, sweet chili & soy sauce, chuan style rice

2.4.6.7.9.11.14 GF

SPICY SHREDDED BEEF BURGER 22.50

melted Morbier cheese, crispy shallots, crunchy lettuce, tomato,,
bacon burger sauce, toasted brioche, chips

1w.3.7 GF available

BRAISED PORK CHEEKS 22.75

carrots, shallots, Galway Hooker beer, cream potato

1.7.9.12

ROAST SIRLOIN OF PRIME IRISH BEEF 25.50

cream potato, seasonal vegetables, red wine jus

7.9.12 GF

CLASSIC FISH & CHIPS 23.00

light battered cod, homemade pea & mint pureé,

tartar sauce

1w.3.4.7

ATLANTIC CRAB & PRAWN CHILI RIGATONI 24.75

roasted garlic pureé, vegetable brunoise, coriander, fresh parmesan

1w.2.3.7.9.12

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, 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

SUPREME OF CHICKEN 22.50

buttered asparagus, potato gratin, wild mushroom, brandy sauce, truffle oil
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

CONFIT OF DUCK LEG 25.50

braised red cabbage, raisins, potato duchesse, port sauce
3.7.12 GF

CELERIAC RISOTTO 18.75

mustard, sage, mascarpone, roast maple pecans, rocket, balsamic glazed
7.8p.10.12 GF V

ADD CHICKEN 3.50

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.7.13 V
9" 14.25 | 12" 16.25

PEPPERONI

tomato sauce, pepperoni, oregano, mozzarella 1w.7.13
9" 14.95 | 12" 17.25

HAWAIIAN CLASSICA

tomato sauce, cooked ham, pineapple, oregano, mozzarella 1w.7.13
9" 14.95 | 12" 17.25

THE GODFATHER

tomato sauce, spiced beef, pepperoni, pancetta, chicken, mozzarella 1w.6.7.13
9" 15.50 | 12" 19.00

DIAVOLA

tomato sauce, chorizo, pepperoni, fresh chilli, jalapeno, mozzarella 1w.7.13
9" 14.95 | 12" 17.25

MILANO

tomato sauce, olive, mozzarella cheese, Milano sausage, fresh rocket
1w.7.13
9" 14.95 | 12" 17.25

QUATRO FROMAGIO

tomato sauce, parmesan, mozzarella cheese, brie, blue cheese
1w.7.13 V
9" 14.95 | 12" 17.25

MUSHROOM TRUFFLE

cream & parmesan sauce, olive oil, mixed wild mushroom, mozzarella,
drizzle of truffle oil 1w.7.13
9" 14.95 | 12" 17.25

ISABELLA

tomato sauce, ham, mushrooms, mozzarella 1w.7.13
9" 14.95 | 12" 17.25

PICANTE

tomato sauce, jalapeno, fresh chili, artichokes, red onion, mozzarella,
chili oil 1w.7.13 V
9" 14.95 | 12" 17.25

ADD HOT HONEY TO PIZZA OF YOUR CHOICE 0.50

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FOR
CHILDREN
UNDER
12 YEARS

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

