

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, chow mein 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 puree,
tartar sauce

1w.3.4.7

ATLANTIC CRAB & PRAWN CHILI RIGATONI 24.75

roasted garlic puree, 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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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

J FERNANDO, VERDEJO, RUEDA, SPAIN (ORGANIC)

fruity & crisp, with notes of green apple and a ripe melon core

GRILLO, SOLANDIA, SICILY

a soft style with delicate floral aromas, for easy drinking

TOCORNAL SAUVIGNON BLANC, CHILE (SUSTAINABLE)

refreshing citrus aromas, white peaches, lychee and a palate of green apples balanced by a crisp dry finish

VILLA DEL LAGO PINOT GRIGIO, ITALY

dry and well balanced, finishes with delightful elegant apple aromas

CITY VIBES WHITES

Aromatic wines that pair well with fish dishes and weekend vibes

JACK DUGGAN, CHARDONNAY, AUSTRALIA

clean and youthful character, with aromas of fresh lime and a palate of tropical fruits

MASI PASSO BLANCO, PINOT GRIGIO, ARGENTINA (ORGANIC)

refreshing with good acidity and hints of lemon. Fruity

STONELEIGH SAUVIGNON BLANC, NEW ZEALAND

an aromatic wine with lifted tropical fruit aromas

REFRESHING REDS

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

TOCORNAL MERLOT, CHILE (SUSTAINABLE)

a wine of remarkable fruit expression, with notes of ripe cherries, pepper and light nuances of cocoa

TOCORNAL, CABERNET SAUVIGNON, CHILE (SUSTAINABLE)

very approachable and easy drinking, with rich blackcurrent flavours

MOUNTAIN REDS

Richer, fuller wines for hearty dishes and cooler days

JACK DUGGAN SHIRAZ, AUSTRALIA

fruity, spicy, full-bodied wine with aromas of blackberries and black currant

MALPASTOR CRIANZA, RIOJA, SPAIN

a classy and refined red wine

MASI PASSO DOBLE, MALBEC, ARGENTINA

rich and intense, full of cherries and berry fruit



9

33

9

33

9

34

9

34

9

34

10

37

10

38

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34

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33

9

34

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37

10

39





DRINK PINK

We love rosé! It's pink, delicious and fun, rain or shine!

LES CHANTERELLES ROSÉ, FRANCE

suttle and well balanced, with a fresh, mouth-watering acidity

WHISPERING ANGEL ROSÉ PROVENCE, FRANCE

stylishly pale pink with white blossom aromas and hints of red fruit

ZERO ZERO BUZZ

A great wine experience, just without the alcohol

AROA BLANCO, 0.0% SPAIN (WHITE)

FREIXENET SPARKLING WINE 0.0% SPAIN

FOR THE LOVE OF WINE

Specially selected wine treats to celebrate good times and special moments with family and friends

PIONERO MUNDI ALBARINO, RIAS BAIXAS, SPAIN

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

ROGER CHAMPAULT, SANCERRE LES PIERRIS, FRANCE

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

GIACOMO FENOCCHIO, BAROLO 2018, ITALY

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

THOMAS BARTON SAINT EMILION, BORDEAUX, FRANCE

a classic choice - full and silky with a classic, savoury note of red berries, cocoa and subtle spice

BUBBLES

DOGARINA PROSECCO FRIZZANTE 200ML, ITALY

MOËT & CHANDON CHAMPAGNE, BRUT NV, FRANCE

CONTI D'ARCO SPUMANTE PROSECCO, ITALY



9



33

48

7

27

25

42

51

72

49

12

90

45