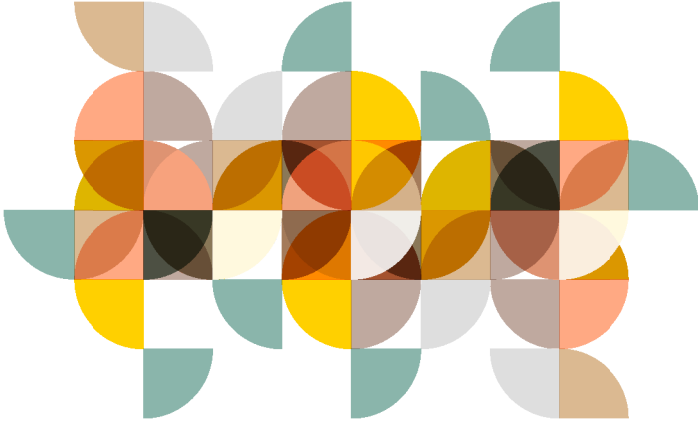


THE
CONNACHT
HOTEL GALWAY



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. 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.

Enjoy your meal
Bain taitneamh as do bhéile

Eddy Guegano
Head Chef | Príomhchócaire

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.

ANRAITH ~ SOUP

HOMEMADE SOUP OF THE DAY €5.75

served with homemade Guinness bread

1o.1w.7.8.9

GALWAY BAY CREAMY SEAFOOD CHOWDER €9.25

served with homemade Guinness bread

1o.1w.2.4.7.9.10.14

SAILÉID ~ SALADS

CLASSIC CAESAR

STARTER €8.25 - MAINS €13.50

ADD MARINATED CHICKEN STRIPS: €2.00

crispy bacon, croutons, olives, creamy Caesar dressing with Cos lettuce

1w.3.4.5.7.10

MEDITERRANEAN SALAD

STARTER €9.25 - MAINS €13.00

sweet bell peppers, chickpeas, feta cheese, sun blush tomatoes, roasted mix seeds, lime and cucumber dressing

7.10.11

ST TOLA GOATS CHEESE SALAD €8.75

smoked bacon, pomegranate, seasonal leaves and raspberry dressing

7.10

SMOKED DUCK €8.75

house smoked Duck fillet, plum chutney, crushed mix nuts

8a.8c.10

MAR THÚS ~ STARTERS

SMOKED SALMON ROULADE €10.00* (€1.50)

filled with a fresh dill and lime cream cheese, cucumber pickles and beetroot puree

4.7

CLASSIC BRUSCHETTA €7.25

toasted ciabatta, basil and homemade tomato salsa

1w,8,10

BRIE IN SESAME & PANKO BREAD CRUMB €9.00

lightly fried, strawberry compote, seasonal leaves

1w.3.7.10.11

BUFFALO STYLE CHICKEN WINGS

STARTER €9.50 - MAINS €14.00

spicy BBQ sauce, blue cheese dip

3.6.7.9.10

SAUTÉED SCAMPI €10.50* (€1.50)

asparagus, spring onion in a light citrus reduction

2.14

***guests on dinner package - €1.50 supplement**

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PRÍOMHCHÚRSAÍ ~ MAINS

GRILLED 80z STEAK €21.00* (€5)

sautéed green beans and bacon, onion rings, brandy and pepper sauce

1.7.8.9

BRAISED LAMB SHANK €15.50

barley risotto, roast vegetable, potato fondant and port sauce

1b.7.9

BAKED FILLET OF COD €15.50

chorizo and spinach risotto, lemon and coriander veloute

2.4.7.14

BEEF BOURGUIGNON PIE €14.50

slow cooked beef, carrots, pearl onions, mushroom, lardons and red wine sauce, served with a puff pastry

1w.3.9

HOMEMADE 80z CHEESE BURGER €15.50

beef tomato, lettuce and house bacon relish in a light beer coated sourdough, served with French fries & coleslaw

1b.1w.3.6.7.8.10.11

GRILLED SUPREME OF CORNFED CHICKEN €16.50

Kelly's black pudding, cream potato, courgette gratin, mushroom and sorrel sauce

1b.1w.3.7.8.9

GRILLED FILLET OF SALMON €18.00* (€5)

peppers fondue, diced potatoes, fennel and citrus salad

2.4.7

CRISPY BATTERED HAKE AND CHIPS €15.50

pea puree, homemade tartar sauce

1w.3.4.7.10

BUTTER STYLE CURRY €14.50 ¹³

ADD MARINATED CHICKEN STRIPS: €2.00

roast vegetables, basmati rice

7.8.9

SPAGHETTI POMODORO €13.50

ADD PANCETTA: €2.00

fresh tomato sauce, spring onions, black olives and garlic bread

1w.3.6.7.8.9

BLACK BEANS AND BROWN RICE BURGER €14.00

served on a briche burger bun, with pickled red cabbage, chipotle mayo, sweet potato fries

1w.3.6.7.8

***guests on dinner package - €5 supplement**

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MILSEOGA ~ DESSERTS

€6.00

NUTELLA CHEESE CAKE

fresh cream

1w.3.7

HOMEMADE APPLE PIE

ice cream and berry coulis

1w.3.7

CLASSIC BANOFFEE PIE

caramel sauce, vanilla ice cream

1w.3.7

TIDY ETON MESS

red fruit compote and meringue

3.7

AR AN TAOBH ~ SIDES

STEAMED SEASONAL VEGETABLES 7	€3.50
CREAMED POTATO 7	€3.50
FRIES 1w	€3.50
SWEET POTATO FRIES 1w	€3.50
SIDE SALAD 1.10.	€3.50
ONION RINGS 1w.3.7	€3.50
MUSHROOMS OR ONIONS 7	€3.50

TAE & CAIFE ~ TEA & COFFEE

TEA	€2.20	HERBAL TEA	€2.40
AMERICANO	€2.40		
ESPRESSO	€2.40		
CAPPUCCINO	€2.80		
LATTE	€2.80		
ITALIAN COFFEE (GALLIANO)	€6.50		
IRISH COFFEE (WHISKEY)	€6.50		
FRENCH COFFEE (BRANDY)	€6.50		
CALYPSO COFFEE (TIA MARIA/KAHLUA)	€6.50		
BAILEYS COFFEE	€6.50		
THE CONNACHT HOT CHOCOLATE (COINTREAU & CREAM)	€6.50		
MINTY HOT CHOCOLATE	€6.50		
(HOT CHOC/CREME DE MENTHE/CREAM)			
COCKTAILS	FROM €9.95		
MOCKTAILS	FROM €4.95		

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FÍON GEAL WHITE WINE

COOL CLIMATE & AROMATIC WHITES

VIIGNIER

DOMAINE DU CHATEAU D'EAU (ORGANIC)
LANGUEDOC, FRANCE

BOTTLE: €28.00

ALBARINO

ADEGA VINA ALMIRANTE
RIAS BAIXAS, SPAIN

BOTTLE: €29.00

SAUVIGNON BLANC

HUNTERS

MARLBOROUGH, NEW ZEALAND

BOTTLE: €34.00

MEDITERRANEAN STYLE CLASSICS: CITRUS & ACIDITY

PICPOUL DE PINET

DOMAINE DEL SOL
LANGUEDOC, FRANCE

BOTTLE: €28.00

RIESLING

MOUNT CRAWFORD
EDEN VALLEY, AUSTRALIA

BOTTLE: €32.00

FULL BODIED CHARDONNAY

CHARDONNAY

CHAKANA ESTATE SELECTION
MENDOZA, ARGENTINA

BOTTLE: €29.00

CHARDONNAY

PETIT CHABLIS - DOMANINE CHAVELIER
CHABLIS FRANCE

BOTTLE: €34.00

FÍON ROSÉ ~ ROSÉ

CABERNET FRANC

CAVES DE L'ANGEVINE ROSE D'ANJOU
LOIRE VALLEY, FRANCE

BOTTLE: €27.00

ALL OUR WINES CONTAIN SULPHITES

PÍOTSAÍ | PIZZAS

9"

12"

14"

MARGHERITA 1w.7.8.9

tomato & basil sauce and mozzarella

€9.95

€12.50

€14.50

PEPPERONI 1w.7.8.9

diced red onion, pepperoni and mozzarella

€11.00

€13.00

€16.50

THE CONNACHT CAESAR 1w.3.4.7.8.9

chicken, olives, crispy bacon, croutons, rocket, parmesan, Caesar dressing

€11.50

€14.50

€16.50

THE CARBONARA 1w.7.8.9

crispy pancetta, mushroom, parmesan and cream

€11.50

€14.50

€16.50

THE GODFATHER 1w.7.8.9

bacon, spicy beef, chicken, pepperoni and mozzarella

€11.50

€14.50

€16.50

THE CONNEMARA 1b.1w.7.8.9

black pudding, diced apple, roast potatoes and cheese

€11.50

€14.50

€16.50

HAWAIIAN CLASSIC 1w.7.8.9

tomato & basil sauce, chicken, ham and pineapple

€11.50

€14.50

€16.50

SPANISH TAPAS 1w.7.8.9

tomato sauce, mini chorizo, roasted red pepper, sliced red onion and fresh chopped parsley

€11.50

€14.50

€16.50

MEDITERRANEAN 1w.7.8.9

tomato & basil sauce, ratatouille, black olive and rocket leaves

€11.50

€14.50

€16.50

LOUISIANA 1w.7.8.9

pulled pork, bbq sauce, caramelised onions and mozzarella cheese

€11.50

€14.50

€16.50

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FÍON DEARG RED WINE

PINOT & A LIGHTER RIOJA

TEMPRANILLO

VINA PALACIEGA CRIANZA
RIOJA, SPAIN

BOTTLE: €25.00

PINOT NOIR

DOMAINE DU CHATEAU D'EAU (ORGANIC)
LANGUEDOC, FRANCE

BOTTLE: €28.00

GAMAY

MOILLARD FLEURIE
BEAUJOLAIS, FRANCE

BOTTLE: €33.00

BIG BOLD & POWERFUL

ZINFANDEL

LZC
CALIFORNIA, USA

BOTTLE: €28.00

MALBEC

CHAKANA COLLECTION
MENDOZA, ARGENTINA

BOTTLE: €29.00

SHIRAZ

TERRA
BAROSSA VALLEY, AUSTRALIA

BOTTLE: €32.00

MERLOT-CABERNET SAUVIGNON

LESTONNAT SAINT EMILION
BORDEAUX, FRANCE

BOTTLE: €38.00

ITALIAN GEMS

NERO D'AVOLA

UNO GRANDE APPASIMENTO
SICILY, ITALY

BOTTLE: €24.00

SANGIOVESE

CHIANTI CAMPOLUCE (ORGANIC)
TUSCANY ITALY

BOTTLE: €29.00

ALL OUR WINES CONTAIN SULPHITES

DEOCHANNA SÚILÍNEACHA BUBBLES

PROSECCO SPUMANTE

MASCHIO DEI CAVELIERI

ITALY

BOTTLE: €35.00 GLASS: €8.00

LAURENT PERRIER NV

FRANCE

BOTTLE: €85.00

LAURENT PERRIER ROSE

FRANCE

BOTTLE: €105.00

FÍON GEAL AN TÍ HOUSE WHITE WINE

SAUVIGNON BLANC NEFTALI

CURICÓ VALLEY, CHILE

BOTTLE: €23.00 GLASS: €6.50

PINOT GRIGIO BORSARI

ITALY

BOTTLE: €24.00 GLASS: €6.50

CHARDONNAY FOSSIL BAY

AUSTRALIA

BOTTLE: €24.00 GLASS: €6.50

SAUVIGNON BLANC SILVER FERN

MARLBOROUGH, NEW ZEALAND

BOTTLE: €30.00 GLASS: €7.50

FÍON DEARG AN TÍ HOUSE RED WINE

MERLOT NEFTALI

CHILE

BOTTLE: €23.00 GLASS: €6.50

SHIRAZ FOSSIL BAY

AUSTRALIA

BOTTLE: €24.00 GLASS: €6.50

CABERNET VALDIVIESO

CURICO VALLEY, CHILE

BOTTLE: €26.00 GLASS: €7.00

MALBEC BEEFSTEAK CLUB

ARGENTINA

BOTTLE: €26.00 GLASS: €7.50

ALL OUR WINES CONTAIN SULPHITES