

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 7.25

homemade Guinness bread 1b.1o.1w.3.8.9 V VG GF available

## ATLANTIC SEAFOOD CHOWDER 10.75

homemade Guinness bread 1b.1o.1w.2.3.4.7.8.9.12.14 GF available

## CHICKEN CAESAR SALAD

STARTER 13.50 | MAIN COURSE 18.25

crispy bacon, homemade croutons, black olives,  
cos lettuce, Caesar dressing,  
parmesan shavings 1w.3.7.10 GF available

## CONNACHT CRISPY CHICKEN WINGS

STARTER 12.00 | MAIN COURSE 17.50

homemade BBQ sauce, celery, blue cheese dip 1w.3.7.9.12

## HEIRLOOM TOMATO & BURRATA SALAD 11.75

balsamic & pesto dressing, cucumber & radish pickles,  
roasted sesame seeds, fresh basil 7.8p.11 GF V VG available

## TIGER PRAWNS CROSTINI 12.00

smoked paprika, lemony fennel salad 1w.2.4.7.9.12.14

## TATAKI STEAK SALAD 13.50

strips of sirloin steak cooked medium to rare and soaked in Japanese soy marinade,  
homemade sun blush tomatoes, roasted pine kernels,  
fresh basil, seasonal leavess 6.7.8p GF

## GOATS CHEESE SALAD 11.50

roasted pecans with maple syrup, caramelised peaches,  
beetroot, mixed berries, balsamic dressing 7.8p.10 GF V

## POTTED PORK 11.75

red onion marmalade, apple & vanilla chutney,  
French toast 1w.7.10.12

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



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

## GRILLED 10OZ STRIPLOIN STEAK 33.50

(9.00 supplement on package dinner)

smashed baby potato with chimichurri, sautéed green beans,  
onion confits

7.9.12 GF

## BAKED FILLET OF SALMON 25.00

sautéed broccolini, sun blushed tomatoes, basil creamy sauce,  
braised orzo, shallots

1w.2.3.4.7.9.12.14

## HOMEMADE 8 OZ BURGER 20.50

crispy lettuce, candied bacon, sautéed onions, beef tomato,  
homemade burger sauce, melted Applewood cheese,  
glazed brioche bun, chips

1w.3.7.10 GF available

## BRAISED PORK CHEEKS 20.50

red wine & sherry reduction, shallots, wild garlic cream potato,  
glazed baby carrots, grilled almonds

1w.7.8.9.12

## ROAST RUMP OF BEEF 22.75

cream potato, seasonal vegetables, gravy

7.9.12 GF

## CLASSIC FISH & CHIPS 22.00

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

1w.3.4.7

## RIGATONI SOFFRITTO 17.50

peppers & tomato sauce, melted burrata cheese, fresh basil

1w.3.7.12 V

## ADD CHICKEN 3.00

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## MAIN COURSES | PRÍOMHCHÚRSAÍ

### MARINATED CHICKEN 21.00

marinated in orange & soy sauce, pilaf rice,  
sautéed green vegetable, caramel sauce  
6.7 GF

### HOMEMADE BOMBAY CURRY 17.50

roasted vegetables, basmati rice, poppadum  
1w.9.10 V, GF available

### ADD CHICKEN 3.00

### LAMB RUMP CONFIT 27.50

(5.00 supplement on package dinner)  
dates, garlic cream potato, chorizo, butter beans, sautéed broccolini, jus  
7.9.12 GF

### BUTTERNUT SQUASH & CHERRY TOMATO CRUMBLE 17.50

mascarpone & spinach, walnut & parmesan crumble,  
fennel & rocket salad, lemon & walnut dressing  
1w.7.8.10 V

## SIDES | AR AN TAOBH

CHIPS 1w GF available .....5.50

SIDE SALAD 10 .....5.50

SWEET POTATO FRIES 1w GF available .....5.50

CREAMED POTATO 7 .....5.50

ONION RINGS 1w.3.7.....5.50

GARLIC BREAD 1w.7.....5.50

STEAMED SEASONAL VEGETABLES 7 .....5.50

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# PIZZAS | PÍOTSAÍ

## MARGHERITA

tomato sauce, oregano, mozzarella 1w.7.9.12 V  
9" 13.75 | 12" 15.75

## PEPPERONI

tomato sauce, pepperoni, oregano, mozzarella 1w.7.9.12  
9" 14.50 | 12" 16.75

## HAWAIIAN CLASSICA

tomato sauce, cooked ham, pineapple, oregano, mozzarella 1w.7.9.12  
9" 14.50 | 12" 16.75

## THE GODFATHER

tomato sauce, spiced beef, pepperoni, pancetta, chicken, mozzarella 1w.6.7.9.12  
9" 15.00 | 12" 18.50

## DIAVOLA

tomato sauce, chorizo, pepperoni, fresh chilli, jalapeno, mozzarella 1w.7.9.12  
9" 14.50 | 12" 16.75

## ROMANA

roast vine tomatoes sauce, grilled chicken, grilled courgettes,  
caramelised onion 1w.7.9.12  
9" 14.50 | 12" 16.75

## VEGETARIAN

tomato sauce, spinach, red onion, artichoke, sun blushed tomato,  
almond, mozzarella 1w.7.8.9.12 V  
9" 14.50 | 12" 16.75

## ISABELLA

tomato sauce, ham, mushrooms, mozzarella 1w.7.9.12  
9" 14.50 | 12" 16.75

## VESUVIO

tomato sauce, roast vine tomatoes, nduja sausage, roast vegetables, jalapeno 1w.7.9.12  
9" 14.50 | 12" 16.75

## PARMA

rucola, Parma ham, roast tomatoes, cherry tomato, rocket, balsamic 1w.7.9.12  
9" 14.50 | 12" 16.75

## CALZONE 17.25

tomato sauce, ham, mushrooms, spinach, ricotta cheese, mozzarella cheese 1w.3.7.9.12

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# CHILDREN | PÁISTÍ

## STARTERS | MAR THÚS

GARLICKY BREAD 1w.7 ..... 3.50

CHEF'S SOUP WITH CRUSTY ROLL 1w.7.8.9 ..... 3.50

FAN OF MELON NONE ..... 3.50



## MAIN COURSES | PRÍOMHCHÚRSAÍ

PENNE PASTA 1w.3.7.8.9 GF available ..... 7.00  
homemade tomato sauce

SAUSAGES WITH CREAM POTATO & GRAVY 1w.7.9.12 ..... 8.95

SUCCULENT CHICKEN GOUJONS & CHIPS 1w.3.6.7.8 ..... 8.95

BATTERED FISH & CHIPS 1w.4 ..... 9.95

GRILLED IRISH 4OZ BEEF BURGER WITH CHEESE  
& CHIPS 1w.6.7 GF or dairy free available ..... 8.95

ROAST OF THE DAY, HALF PORTION 7.9.12 ..... 9.95



## DESSERTS | MILSEOGA

JELLY & ICE CREAM 3.6.7 ..... 4.00

SELECTION OF ICE CREAM 3.7 GF Dairy free available (6) ..... 4.00  
chocolate sauce

SUNDAE CUP 3.6.7.8a GF ..... 4.00  
crushed brownie, vanilla ice cream, toffee & chocolate sauce, cream

WARM CHOCOLATE COOKIE 1w.3.6.7.8 ..... 4.00  
vanilla ice cream

MINI NUTELLA BROWNIE 3.6.7.8a.8h GF ..... 4.50  
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 salmon & mussels tagliatelle

## SAUVIGNON BLANC, TOCORNAL-CHILE (SUSTAINABLE)

Try with the prawn tempura or burrata salad

## 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 shredded duck salad

## 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.

An ideal match for our creamy gorgonzola rigatoni

## BAROLO, GIACOMO FENOCCHIO, 2018 PIEDMONTE-ITALY

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

Beautifully compliments our braised rump of lamb

## 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.*



8

30

9

33

8

30

8

30

39

51

7.50

29

8

29

8

29

9

35

72

48

6

22

19






THE  
**CONNACHT**  
HOTEL GALWAY

For events, parties and special occasions  
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