

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'. The signature is fluid and cursive, with a long, sweeping underline that extends to the left.

Eddy Guegano  
Executive Chef | Príomhchócaire

Enjoy your meal  
Bain taitneamh as do bhéile

# STARTERS | MAR THÚS

## CHEF'S SOUP OF THE DAY 6.95

homemade Guinness bread 1b.1o.1w.3.7.8.9 V, GF available

## ATLANTIC SEAFOOD CHOWDER 10.50

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

## CHICKEN CAESAR SALAD

STARTER 12.50 | MAIN COURSE 17.75

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

## CONNACHT CRISPY CHICKEN WINGS

STARTER 11.50 | MAIN COURSE 16.75

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

## SUMMER BURRATA SALAD 11.50

apple, celery, fennel, orange, grapes, rocket, roasted pumpkin seeds, maple, lemon dressing 7.9 GF V

## WILD MUSHROOM ARANCINI 10.50

arborio rice stuffed with mixed mushrooms, rolled in panko, tossed rocket, honey & mustard dressing, mushroom dip sauce 1w.3.7.10 V

## KING PRAWNS TEMPURA 11.50

battered coconut king prawns, satay sauce, fresh coriander, rocket salad, sweet chili dressing 1w.2.6.8p

## SHREDDED DUCK SALAD 11.95

seasonal leaves, sauteed plum, homemade sun blushed tomato, spring onions, warm orange sauce 7 GF

## SPICY BEEF RILLETTES 11.50

toasted sourdough, horseradish dip, rocket, cucumber pickles 1w.3.7

## AN RULLA DUBH GOAT CHEESE SALAD 11.50

organic rocket, mizuna, French toast, walnuts roasted with maple syrup, beetroot, honey & mustard dressing 1w.7.10 V Organic

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.

**CRÍ**  
Fighting Heart Disease & Stroke

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

# MAIN COURSES | PRÍOMHCHÚRSAÍ

## GRILLED 8OZ RIBEYE STEAK 31.95

(7.00 supplement on package dinner)

sautéed spinach & green beans, homemade sun blushed tomato, chips  
7.9 GF

## CONFIT OF DUCK LEG 21.50

braised red cabbage, broccolini, potato Dauphinoise, port, figs reduction  
7.9.12 GF

## BAKED FILLET OF COD 21.75

sweetcorn & paprika pancake, mash, sauteed green vegetables, pepper coulis  
1w.2.3.4.7.12.14

## HOMEMADE 8 OZ BURGER 19.25

sautéed onion, candied bacon, tomato, lettuce, Applewood cheese,  
gherkins burger sauce, toasted brioche bun  
1w.3.7.10 GF available

## GRILLED PORK FILLET & PRAWN 20.95

sautéed prawn in coconut & saffron sauce, pilaf rice,  
tempura broccolini, chopped coriander  
1w.2.7.12 GF available

## ROAST RUMP OF BEEF 22.50

cream potato, seasonal vegetables, gravy  
7.9.12 GF

## CLASSIC FISH & CHIPS 19.95

light battered cod, homemade pea & mint puree,  
tartar sauce  
1w.3.4.7

## CREAMY GORGONZOLA RIGATONI 15.95

creamy gorgonzola & parmesan cheese sauce, Asian beans, spinach  
1w.6.7.12 V, GF available

## ADD CHICKEN 3.00

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 CHICKEN SUPREME 19.25

sautéed samphire, lardons and garlic, cream potato, shallot reduction,  
white grapes, butter sauce

7.12 GF

## HOMEMADE BOMBAY CURRY 15.95

roasted vegetables, basmati rice, poppadum

1w.9.10 V, GF available

## ADD CHICKEN 3.00

## BRAISED RUMP OF LAMB 24.95

sherry wine sauce, spring vegetables, spring onion mash

7.9.12 GF

## CHUNKY SALMON & MUSSELS TAGLIATELLE 20.75

curried broth, spring onions, brunoise of vegetables

1w.2.3.6.7.9.10.12.13.14

## "BEYOND MEAT" BURGER 19.95

organic beetroot, vegan mayonnaise sauce, organic kohlrabi & carrot slaw,  
potato wedges

1w.6 VG V

# SIDES | AR AN TAOBH

CHIPS 1w..... 4.75

SIDE SALAD 10 ..... 4.75

SWEET POTATO FRIES 1w..... 4.75

CREAMED POTATO 7 ..... 4.75

ONION RINGS 1w.3.7..... 4.75

GARLIC BREAD 1w.7..... 4.75

STEAMED SEASONAL VEGETABLES 7 ..... 4.75

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.

# PIZZAS | ΠΙΩΤΣΑΪ

## MARGHERITA

tomato sauce, oregano, mozzarella 1w.7.9.12 V  
9" 13.50 | 12" 15.50

## PEPPERONI

tomato sauce, pepperoni, oregano, mozzarella 1w.7.9.12  
9" 14.25 | 12" 16.50

## HAWAIIAN CLASSICA

tomato sauce, cooked ham, pineapple, oregano, mozzarella 1w.7.9.12  
9" 14.25 | 12" 16.50

## THE GODFATHER

tomato sauce, spiced beef, pepperoni, pancetta, chicken, mozzarella 1w.6.7.9.12  
9" 14.50 | 12" 17.25

## DIAVOLA

tomato sauce, chorizo, pepperoni, fresh chilli, jalapeno, mozzarella 1w.7.9.12  
9" 14.25 | 12" 16.50

## BBQ

cajun chicken, bbq sauce, caramelised onion, mozzarella 1w.6.7.12  
9" 14.25 | 12" 16.50

## VEGETARIAN

tomato sauce, sautéed mushroom, sun blush tomato,  
grilled aubergine and courgette, mozzarella cheese 1w.7.9.12 V  
9" 14.25 | 12" 16.50

## ISABELLA

tomato sauce, ham, mushrooms, mozzarella 1w.7.9.12  
9" 14.25 | 12" 16.50

## FLORENTINA

tomato sauce, mozzarella cheese, ham, onions, sauteed spinach, egg  
1w.3.7.9.12  
9" 14.25 | 12" 16.50

## CARBONARA

cream & egg yok sauce, pancetta, sauteed mushrooms, mozzarella, parmesan cheese  
1w.3.7.12  
9" 14.25 | 12" 16.50

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.





FOR  
CHILDREN  
UNDER  
12 YEARS

# 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  
coulis

MINI SUNDAE CUP 3.6.7.8a.8p GF ..... 4.00  
crushed brownie, vanilla ice cream, toffee & chocolate sauce, cream

WARM CHOCOLATE COOKIE 1w.3.6.7.8.13 ..... 4.00  
vanilla ice cream

MINI NUTELLA BROWNIE 3.6.7.8a.8h GF ..... 4.50  
vanilla ice cream



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.

# WHITE WINE

## FEDELE CATARRATTO-PINOT GRIGIO (SICILIA, ITALY)

Organic & Vegan – intense aromas of both citrus and tropical fruit flavours.

## ROSARIO ESTATE SAUVIGNON BLANC (CHILE)

Intense, balanced and refreshing, with a good acidity and citrus fruits flavours.

## FOUNDSTONE CHARDONNAY (AUSTRALIA)

A fruit driven wine with a velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.

## LES GARRIGUES SAUVIGNON BLANC (FRANCE)

Pale and fruity aromas of citrus and exotic fruit. Tasteful, fruity, vivid and delicate.

## GRILLO GIOVINOTTO 2019 (ITALY)

Citrus touches and pleasant notes of tropical peaches and herbs.

## PORTIA RUEDO VERDEJO (SPAIN)

Intense complex nose with notes of tropical and stone fruit(peaches). Citrus touches,herbal notes.

# RED WINE

## DE CHANSAC RESERVE CARIGNAN (FRANCE)

Intense dark Berry flavours, gentle tannins. Rounded in style with a lovely soft finish.

## ROSARIO ESTATE MERLOT (CHILE)

Medium-bodied, well-balanced with soft and ripe tannins. Strawberries and black pepper aromas.

## FOUNDSTONE SHIRAZ (AUSTRALIA)

Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla, and caramel from the oak-ageing.

## DON APARO MALBEC (ARGENTNA)

Big berry flavours on the nose. Lovely flavours of plum and black cherry.

## LES GARRIGUES MERLOT (FRANCE)

The wine has a very fruity bouquet with aromas of red fruit jam. A balanced wine with silky tannins and a superb lengthy finish.

## FEDELE NERO D'AVOLA (SICILIA, ITALY)

Organic & vegan – wonderful structure, soft tannins, approachable, packed with red berry fruit flavours.

## VALDIVIESO CABERNET SAUVIGNON (CHILE)

Full bodied, rich berry fruit aromas, blakberries and sweet spices, coffee, chocolate, and vanilla.

## 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.



8

30

7

27

7

28

29

32

33

7

26

7

27

7

28

7

29

29

8

30

30

32




THE  
**CONNACHT**  
HOTEL GALWAY

For events, parties and special occasions  
091 381251 | email [events@theconnacht.ie](mailto:events@theconnacht.ie)

 TheConnacht

 TheConnacht

 ConnachtHotel

