



To Start

Soup of the Day

Freshly Baked Brown Bread
(1, 5, 6, 9, 13)

Seafood Chowder

Freshly Baked Brown Bread
(1, 2, 5, 6, 9, 13)

Marinated Goats Cheese Bruschetta

Tomato Petals, Kalamata Olives, Rocket
(1, 5, 6, 7, 10, 13)

Soy Glazed Short Rib of Beef

Celeriac Remolade, Crispy Onions, Herb Alioli
(1, 5, 6, 9, 10, 12, 13)

Chicken Caesar Salad

Grilled Irish Free Range Chicken, Baby Gem
Crispy Bacon, Croutons, Parmesan Crisp
Caesar Dressing
(1, 2, 6, 7, 10, 13)

TO FOLLOW

Crispy Corn Fed Chicken Supreme

Fricassee of Green Vegetables, Potato &
Garlic Puree, Pont Neuf
(1, 5, 6, 9, 10, 13)

g Beef Burger

6oz Black Angus Steak Burger, Pancetta, Cheddar
Cheese, Gherkins, Lettuce, Tomato Relish, Crispy Fries
(1, 5, 6, 10, 13)

Roasted Aubergine

Puy Lentils, Spinach, Red Pepper, Toasted Seeds
Dukkha, Parsley Pesto
(7, 9, 11, 13)

Grilled 8oz Rib Eye Steak €7.00 supplement

Grilled Portobello Mushroom, Onion Rings, Port &
Porcinni Butter, Crispy Fries
(1, 6, 9, 10, 13)

Pan Roasted Salmon Steak

Crushed Potato, Peas, Broad Beans, Asparagus, Mussels
Hollandaise Sauce
(2, 3, 5, 6, 9, 10, 13)

To Finish

Prosecco Trifle

Lemon Sponge, Fresh Berries, Mascarpone Cream
(1, 5, 6, 13)

White Chocolate Panna Cotta

Mixed Berry Compote, Hazelnut Cluster
(5, 6, 7)

Apple, Mixed Berry & Walnut Crumble

Vanilla Anglaise & Ice Cream
(1, 5, 6, 7, 8, 14)

g Style Mini Ice Cream

Flavour Favourites from our Chef
(1, 5, 6, 7)

2 Courses & Movie Ticket

€32.00 (Sun - Thurs) | €36.00 (Fri & Sat)

3 Courses & Movie Ticket

€39.00 (Sun - Thurs) | €41.00 (Fri & Sat)

*Supplements apply for movies in
3D or Luxury Screen*

Allergen information on reverse. Please advise your server of any allergies.



HOTEL & SPA



Menus Prepared by Head Chef Jason O'Neill | Sous Chef Andy Lewis

Suppliers

Suppliers List: Frank Burke Fruit & Vegetables, John Curleys Vegetables
Pallas Foods, Mary's Fish, La Rousse Foods, Redmond Fine Foods Ltd
Arrabawn Dairies, Corrib Eggs

All our menu items are sourced from Local Suppliers and freshly prepared each day

Allergens: Gluten **(1)**, Fish **(2)**, Molluscs **(3)**, Crustaceans **(4)**, Eggs **(5)**, Dairy **(6)**, Treenuts **(7)**,
Peanuts **(8)**, Celery **(9)**, Mustard **(10)**, Sesame **(11)**, Soya **(12)**, Sulphites **(13)**, Lupin **(14)**

We do our best to prepare dishes free of certain allergens on request. However, please note that our kitchen is not entirely allergen free and there may be small traces present.

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All our Beef is 100% Irish

Served 6.00pm to 10.00pm



Proud Supporters of Galway 2018 European Region of Gastronomy



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