



## 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)

### Galway Goats Cheese Bruschetta

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

### Grilled Smoked Black Pudding

Celeriac, Crispy Onions, Apple,  
Hazelnut, Radish Salad  
(1, 5, 6, 9, 10, 12,13)

### Chicken Caesar Salad

Grilled Irish Free Range Chicken, Baby Gem,  
Crispy Pancetta, Croutons, Parmesan Crisp,  
Caesar dressing  
(1, 2, 5, 6, 10, 13)

## TO FOLLOW

### Roast Supreme of Chicken

Crispy Leg Bon Bon, Kale, Peas,  
Potato & Garlic Puree, Pont Neuf, Red Wine Jus  
(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 €7.50 Supplement

Grilled Portobello Mushroom, Onion Rings,  
Peppercorn & Brandy Sauce, 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

### Dark Chocolate Mousse

Raspberry Textures, Mini Meringue  
(1, 5, 6, 13)

### White Chocolate Panna Cotta

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

### Apple, Mixed Berry & Walnut Crumble

Vanilla Analgise & Ice Cream  
(1, 5, 6, 7)

### g Style Mini Ice Cream

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

### Sun - Thurs

Two Courses & Movie Ticket €33.50 per person  
Three Courses & Movie Ticket €40.50 per person

### Fri & Sat

Two Courses & Movie Ticket €37.50 per person  
Three Courses & Movie Ticket €42.95 per person

Supplements apply for movies in 3D or Luxury Screen

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

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## HOTEL & SPA

 #Eatattheg

Menus Prepared by Head Chef **Jason ON eill** | Sous Chef **AndyLe wis**

### 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), Tree Nuts (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.

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

**All our Beef is 100% Irish**

**Served 6.00pm to 10.00pm**



**Proud Supporters of Galway 2018 European Region of Gastronomy**

