



DINNER & A MOVIE

To Start

Soup of the Day

Brown Soda Bread
(1, 6, 9, 13)

Seafood Chowder

Brown Soda Bread
(1, 2, 6, 9, 13)

Confit Duck Croquettes

Hazelnut Mayo
(1, 5, 6, 9, 10, 13)

Goat's Cheese Tartlet

Galway Goat Farm Cheese, Caramelised
Onion & Walnut, Rocket
(1, 5, 6, 7, 10, 13)

Chicken Caesar Salad

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

TO FOLLOW

Roast Supreme Irish Free Range Chicken

Chateau Potato, Carrot Purée, Mixed Green Vegetables
Pesto, Red Wine Jus
(6, 13)

Irish Beef Burger

6oz Black Angus Steak Burger, Waterford Blaa, Pancetta, Cheddar
Cheese, Gherkin, Lettuce, Tomato Relish, Crispy Fries
(1, 5, 6, 10, 12, 13)

Grilled 8oz Rump Heart Steak €7.00 supplement

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

Fillet of Salmon

Chateau Potato, Tender Stem Broccoli, Fricassee of Smoked
Bacon, Pearl Onions, Peas, Prosecco Velouté
(2, 6, 9, 10, 13)

Roasted Aubergine

Puy Lentils, Hummus, Spinach, Red Pepper, Toasted Seeds
Dukkha, Parsley Pesto
(7, 10, 11, 13)

TO FINISH

Prosecco Trifle

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

White Chocolate Panna Cotta

Mixed Berry Compote, Hazelnut Cluster
(6, 8)

Rhubarb, Orange & Walnut Crumble

Vanilla Analgise & Ice Cream
(1, 5, 6, 8)

g Style Mini Ice Cream

Flavour Favourites from our Chef
(1, 5, 6, 8)

2 Courses & Movie Ticket

€31.00 (Sun - Thurs) | €34.00 (Fri & Sat)

3 Courses & Movie Ticket

€37.00 (Sun - Thurs) | €39.00 (Fri & Sat)

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

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

the **g**

HOTEL & SPA



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

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

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