

Day Time Treat

Freshly Baked Scones
Fruit or Plain Scone with
Clotted Cream & Preserves
(1, 5, 6)

€3.50 for 1 | €6.00 for 2

Bites, salads

Soup of the Day €5.50

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

Seafood Chowder €8.50

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

Galway Goats Cheese Bruschetta €9.00

Tomato petals, kalamata olives, rocket pesto
(1, 5, 6, 7, 10, 13)

**Seared Scallops & Smoked Black
Pudding €14.50**

Celeriac, Apple, Hazelnut, Radish Salad
(1,3,6,7,9,10,13)

Hot & Crispy Chicken Wings €14.00

Cashel Blue Cheese Dip
(5, 6, 7, 8, 9, 10, 11, 12)

Air Dried Meats €12.00

Shallot Jam, Sourdough Croutes,
Balsamic & Olive Oil
(1, 5, 6, 9, 10, 13)

Selection Of Irish Cheese €10.50

Pasteurised/ Unpasteurised Cheese,
Fruits, Quince Jelly, Crackers
(1,6)

Chicken Caesar Salad €13.50

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

g Force Salad €13.00

Grilled Haloumi, Hummus, Toasted Seeds, Quinoa,
Marinated Roasted Vegetables, Muhammara
(1, 5, 6, 7, 10, 11, 12, 14)

Herb Coated Cured Salmon €14.50

Pickle Cucumber, Tomato, Beetroot Crème Fraiche,
Capers, Mix Leaves, Freshly Baked Brown Bread
(1, 2, 5, 6, 10, 13)

Sides

Crispy Fries (12)

Sweet Potato Fries (12)

Mixed Vegetables (6)

Feta Cheese Salad (6,10,13)

Onion Rings (1,12, 13)

€3.50



HOTEL & SPA

Signature Lounge Menu



HOT PLATE

Roast Supreme of Chicken €17.50

Crispy Leg Bon Bon, Kale, Peas, Potato & Garlic
Puree, Pont Neuf, Red Wine Jus
(1,5, 6, 9, 10, 13)

g Beef Burger €17.00

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

Roasted aubergine €16.00

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

Grilled 8oz Rib Eye Steak €28.00

Grilled Portobello Mushroom, Onion Rings,
Pepper & Brandy Sauce, Crispy Fries
(1, 6, 9, 10, 13)

Crab Claws €18.00

Garlic & Herb Cream, Crunchy Garlic Toasts
(1,4,6,13)

Traditional Fish & Chips €18.00

Beer Battered White Fish, Pea Salad, Tartar Sauce,
Crispy Fries (1, 2, 5, 10, 13)

Grilled Steak Sandwich €18.00

Roasted Beetroot, Radish, Spinach, Chimichurri,
Crispy Fries
(1, 5, 6, 10, 13)

Pan Roasted Salmon Steak €19.95

Crushed Potato, peas, Purple Broccoli, Spinach,
Mussels, Hollandaise Sauce
(2, 3, 5, 6, 10, 13)

Glazed Short Rib of Beef €19.00

Yorkshire Pudding, Roasted Vegetables, Horseradish
Champ, Red Wine Jus
(5,6, 9, 10, 13)

LUNCH SPECIAL

Mon-Fri 12.00-17.00

Soup & Sandwich Special

Smoked Chicken, Sundried Tomato, Spinach,
Herb Mayo, Mozzarella

B.L.T

Honey Baked Ham, Cheddar Cheese,
Tomato Relish

Caramelized Red Onion, Brie, Rocket

(1,5,6,10,13)

€12.95

DESSERTS

Dark Chocolate Mousse

Raspberry Texture, Mini Meringue
(5, 6, 13)

White Chocolate Panna Cotta

Mixed berry compote, hazelnut cluster (5,6,7,)

Apple, Mixed Berry & Walnut Crumble

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

Pick 'N' Mix Plate

A Selection of Bite Size Treats –
Ask your Server for Today's Selection
(1, 5, 6, 7, 8, 14)

g Style Mini Ice Cream

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

TEA

BLACK TEA

Golden g Afternoon Tea, Second Flush
Organic, Assam Bari, Earl Grey, Irish
Whiskey Cream, Ceylon Light & Late
Decaffeinated Tea

GREEN TEA

Morningdew Morgentau, Green Dragon,
Jasmine Pearls

FRUIT & HERBAL INFUSIONS

Fitness Tea, Roibosh Strawberries &
Cream, Moroccan Mint (Nana), Sweet
Camomile, Blossoms, Oolong Apricot
Peach, Red Roses

Tea/Infusion for One €4.00

Tea/Infusion for Two €5.40

COFFEE

Pot of Coffee for One €5.00

Pot of Coffee for Two €6.90

Americano €3.85

Espresso or Ristretto €3.85

Café Mocha or Café Latte €4.80

Cappuccino or Double Espresso €4.80

the **g**

HOTEL & SPA

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

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 12 noon – 5.30pm

Proud Supporters of Galway 2018 European Region of Gastronomy

