

## TO TEMPT

Begin your evening with a cocktail

### **g Fizz €11.00**

Prosecco, Limoncello, Pomegranate

### **Dillisk €12.00**

Galway Gin, Rosemary Syrup, Lemon Juice  
Fresh, Cardamom

### **Herbarium €12.00**

Beefeater Gin, Lychee, Rose Water,  
Fresh Mint, Thyme Lime, Apple

### **g Fashioned €12.00**

Bulleit Bourbon, Walnut Bitters, Angostura  
Bitters, Rosemary Sprig, Maple Syrup

# restaurant gigi's

## Indulge Dinner Menu

### To Start

#### **Celeriac Veloute €10.50**

Mushroom and Chorizo Duxelle  
(6, 9, 13)

#### **Pan Seared Scallops €13.95**

Roasted Cauliflower, Grapes, Almonds, Curry Oil  
(3, 6, 7, 9, 13)

#### **Baked Camembert €10.50**

Pickled Baby Onions, Toasted Pecans,  
Plum Puree, Warm Sourdough  
(1, 6, 7, 13)

#### **Crispy Quail Breast €13.50**

Date Puree, Sautéed Cabbage,  
Maple Glazed Lardons  
(1, 5, 6, 9, 10, 13)

#### **Connemara Air Dried Ham €11.50**

Compressed Watermelon, Beetroot,  
Toasted Walnuts, Feta Cheese  
(6, 7, 10, 13)

#### **Tian of Crab €13.95**

Apple, Cucumber, Tomato, Wasabi Aioli,  
Black Pepper Cracker  
(1, 4, 6, 9, 10, 13)

### FO FOLLOW

#### **8oz/224g Hereford Beef Fillet €33.00**

Portobello Mushroom, Celeriac, Smoked Bacon,  
Tiny Onion, Chasseur Sauce  
(6, 9, 10, 13)

#### **8oz/280g Hereford sirloin Steak €29.50**

Smoked Potato, Roasted Vegetables, Potato Crisp,  
Beef & Herb Tea (6, 9, 13)

#### **Stuffed Corn-Fed Chicken Supreme €26.00**

Herb Stuffing, Fricassee of Chicken Legs, Braised  
Leeks, Truffle Jus  
(1, 6, 9, 10, 13)

#### **Pan Seared Duck Breast €28.95**

Glazed Duck Leg, Sweet Potato, Plums, Amaretti  
Crumble, Jus  
(1, 6, 7, 9, 13)

#### **Roasted Loin of Venison €29.95**

Caramelized Pear, Wild Mushroom, Glazed  
Parsnip, Spiced Hazelnut, Sherry Jus  
(6, 7, 9, 11, 13)

#### **16oz/454g Chateaubriand of Beef €64.00**

*To share for 2 people*

Pont Neuf Potatoes, Feta Cheese Salad, Oyster Mushroom, Onion Rings (6, 9, 13)

**SELECT 2 SAUCES...**

Pepper and Brandy Sauce, Red Wine Jus, Porcini & Port Butter, Chimichurri, Diane sauce (6, 9, 10, 13)

## Sides

**Grilled Vegetables & Hummus Salad (6, 10, 11)**

**Sweet Potato Fries (6)**

**Seasonal Vegetables (6)**

**Creamed Potatoes (6)**

**French Fries (6)**

**1 Side €3.95 | 2 Sides €6.50 | 3 Sides €8.95**

### TO FINISH

#### **Mini Churros €8.50**

Chocolate Sauce, Mini Affogato, Honeycomb  
(1, 5, 6, 7)

#### **Lemon & Raspberry Parfait €8.50**

Lemon Curd, Meringue, Raspberry Gel.  
(5, 6, 7, 13)

#### **Baked Caramel Fondant €9.50**

Toffee Popcorn, Honeycomb Ice-Cream  
(1, 5, 6)

#### **Chocolate Sphere €9.50**

Cherry Mousse, Brownie, Hazelnut Ice-Cream,  
Hot Chocolate Sauce  
(1, 5, 6, 7)

#### **Selection of Cheese €12.50**

Quince Jelly, Water Crackers, Fruit  
(6)

Allergen information on reverse. You must advise your server of any allergies or dietary requirements that may cause potential harm.

the **g**  
**HOTEL & SPA**



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

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

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 Beef is 100% Irish**

**Served 6.00pm to 10.00pm**



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

