

HOT PLATES

Soup of the Day €5.95

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

Seafood Chowder €8.25

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

Roast Supreme Irish Free Range Chicken €17.50

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

g Irish Beef Burger €14.95

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 €26.50

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

Traditional Fish & Chips €16.50

Golden Fried Fish of the Day, Pea Salad
Tartar Sauce, Crispy Fries
(1, 2, 5, 10, 13)

Fillet of Salmon €17.50

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

Roasted Aubergine €14.50

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

Sides

Crispy Fries (12)

Sweet Potato Fries (12)

Mixed Vegetables (6)

Feta Cheese Salad (6, 10, 13)

Onion Rings (1, 12)

€3.50

Dinner & a Movie

Savour two courses from our Delight Menu
in one of our Signature Lounges
followed by a movie of your choice
at the EYE Cinema.

2 Courses & Movie Ticket

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

3 Courses & Movie Ticket

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

Supplement applies for Luxury Screen & 3D movies



HOTEL & SPA

Signature Lounge Menu

 #Eatattheg

TASTY TAPAS

Spiced Irish Free Range

Chicken Goujons €9.95

Harissa Aioli
(1, 5, 6, 10, 13)

Confit Duck Croquettes €9.50

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

Selection of Air Dried Meats €9.95

Parma Ham, Pistachio Salami, Chorizo, Shallot Jam,
Sourdough Croûtes, Balsamic, Olive Oil
(6, 7, 10, 13)

Crab on Sour Dough €10.95

Pickled Onion, Apple & Cucumber, Wasabi Aioli
(1, 3, 5, 6, 10, 13)

Garlic & Chorizo Prawns €12.95

Tomato, Spinach, Herbs Crunchy Garlic Toasts
(1, 4, 5, 6, 13)

Goat's Cheese Tartlet €8.95

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

Bread & Dips €7.95

Selection of Dips, Toasted Flat Bread
(1, 6, 7, 10, 12, 14)

Selection of Irish Cheese €9.95

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

COCKTAILS

Begin your evening
with a cocktail

g Fizz €9.00

Prosecco, Limoncello, Pomegranate

Cosmopolitan €9.00

Vodka, Triple Sec, Cranberry Juice
Lime Juice

Barrel & Barrel €12.50

Jameson Whiskey, Sherry, Cointreau

Mojito €9.00

Havana 3 year Rum, Lime, Mint
Soda Water

Passionfruit Martini €9.50

Absolut Vodka, Prosecco
Passion Fruit Lime

See our cocktail list
for full selection

DESSERTS

Prosecco Trifle €6.95

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

White Chocolate Panna Cotta €6.95

Mixed Berry Compote, Hazelnut Cluster
(6, 8)

Rhubarb, Orange & Walnut Crumble €6.95

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

g Style Mini Ice Cream €6.50

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

Coffee/Tea

Tea/Infusion for One €4.00

Tea/Infusion for Two €5.40

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

PLEASE NOTE - NO SPLIT BILLS ON TABLES OF SIX OR MORE

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

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HOTEL & SPA

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

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.

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

All our Beef is 100% Irish

Served 5.30pm – 10.00pm



Proud Supporters of Galway 2018 European Region of Gastronomy

