

## Day Time Treat

### Freshly Baked Scones

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

1 Scone €3.50 | 2 Scones €6.00

### Cafe Gourmand €10.95

Tea or Coffee with Patisserie Selection  
(1, 5, 6, 7, 8, 14)

## Bites & Salads

### Soup of the Day €4.95

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

### Seafood Chowder €8.00

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

### Marinated Goats Cheese

#### Bruschetta €8.50

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

### Soy Glazed Short Rib of Beef €11.50

Celeriac Remolade, Crispy Onions, Herb Aioli  
(1, 5, 6, 9, 10, 12, 13)

### Air Dried Meats €10.50

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

### Selection Irish Cheese €9.95

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

### Chicken Caesar Salad €12.95

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

### g Force Salad €12.50

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

### Tian of Crab Salad €13.95

Pickled Onion & Cucumber, Tomato  
Apple, Mixed Leaves, Lime & Chive Aioli  
Freshly Baked Brown Bread  
(1, 4, 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)

**€3.50**



HOTEL & SPA

# Signature Lounge Menu

#Eatattheg

## HOT PLATE

### Crispy Corn Fed Chicken Supreme €16.95

Fricassee of Green Vegetables, Potato & Garlic  
Puree, Pont Neuf  
(1, 5, 6, 9, 10, 13)

### g Beef Burger €16.50

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

### Roasted Aubergine €15.50

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

### Grilled 8oz Rib Eye Steak €26.95

Grilled Portobello Mushroom, Onion Rings  
Port & Porcini Butter, Crispy Fries  
(1, 6, 9, 10, 13)

### Garlic & Chorizo Prawns €17.50

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

### Traditional Fish & Chips €17.50

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

### Pan Roasted Salmon Steak €18.95

Crushed Potato, Peas, Broad Beans, Asparagus  
Mussels, Hollandaise Sauce  
(2, 3, 5, 6, 10, 13)

### Grilled Pork Cutlet €17.50

Free Range Pork, Toulouse Sausages, Warm  
Potato Salad, Charred Apple, Red Wine Jus  
(5, 6, 9, 10, 13)

## LUNCH SPECIAL

Mon-Fri 12.00 – 17.00

**€12.50**

### 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)

## DESSERTS

### Prosecco Trifle

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

### White Chocolate Panna Cotta

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

### Apple, Mixed Berry & Walnut Crumble

Vanilla Anglaise & 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)

**€7.00**

## TEA/COFFEE

### 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**

**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**

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## 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.

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

**All our Beef is 100% Irish**

**Served 12 noon – 5.30pm**



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

