

TO TEMPT

Begin your evening with a cocktail

The g Fizz €9.50

Prosecco, Limoncello, Pomegranate

Dillisk €9.50

Galway Gin, Rosemary Syrup, Lemon Juice
Fresh Cardamom

Herbarium €10.00

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

Sides

Grilled Vegetables & Hummus Salad
(6, 10)

Sweet Potato Fries
(6)

Season Vegetables
(6)

Creamed Potatoes
(6)

French Fries
(6)

1 Side €3.50 • 2 Sides €6.00 • 3 Sides €8.50

To Start

Galway Goat's Cheese €9.95

Roasted Pear, Ratte Potato, Golden Beetroot
Toasted Pecans
(6, 7, 13)

Pan Seared Scallops €13.50

Pork Crackling, Black Pudding, Apple
& Radish Salad
(3, 6, 9, 13)

Galway Gin Cured Salmon €12.95

Cucumber, Tonic Gel, Avocado & Dill Mayo
Soda Bread
(1, 2, 5, 6, 10, 13)

Pan Seared Pigeon €12.50

Sweetcorn, Red Onion, Smoked Bacon
Madeira Jus
(6, 9, 10, 13)

Wild Irish Game Terrine €10.95

Wild Mushrooms, Pistachio Praline, Sour Dough
Croûtes, Port & Shallot Jam
(1, 6, 7, 10, 13)

Artichoke Velouté €9.95

Oxtail Tortellini, Roasted Root Vegetables
(1, 5, 6, 9, 13)

FO & FOLLOW

Roasted Butternut Squash Risotto €19.95

Pumpkin, Apple, Sage, Toasted Seeds
Grilled Halloumi
(6, 7, 9, 13)

Herb Gnocchi & Wild Mushroom Consommé €19.95

Confit Tomato, Pickle, Mushroom, Crispy Egg
(1, 5, 6, 7, 9, 13)

Pan Fried Fillet of Silver Hake €24.95

Mussels, Clams, Langoustine, Gubbeen Chorizo
Pepper & Tomato Escabeche
(2, 3, 4, 6, 9, 13)

Soy Glazed Fillet of Monkfish €27.95

Sticky Pork Belly, Carrot, Spring Onion, Teriyaki
(2, 6, 9, 12, 13)

Seafood Sensation €Market Price

Please ask your server for details of our Chef's
seafood sensation which changes daily

Roasted Corn-Fed Chicken Supreme €23.95

Chanterelles, Baby Vegetables, Truffle Potato
Parsley & Thyme Broth
(6, 9, 13)

Roasted Duck Breast €27.95

Crispy Duck Bon Bon, Carrot, Pak Choy, Five Spice Jus
(1, 5, 6, 9, 13)

Rack of Lamb €28.95

Braised Neck, Olives, Aubergine, Red Pepper
Goat's Cheese, Sherry Jus
(6, 9, 3)

10oz/280g Hereford Rib Eye Steak €28.50

Charred Tender Stem Broccoli
Porcini & Port Butter
(6, 9, 13)

8oz/224g Hereford Beef Fillet €29.95

Portobello Mushroom, Hay Roasted Celeriac
Chasseur Sauce
(6, 9, 13)

16oz/454g Chateaubriand of Beef €58.50

To share for 2 people

Pont Neuf Potatoes, Feta Cheese Salad, Grilled Oyster Mushrooms (6, 13)

SELECT A SAUCE...

Pepper and Brandy Sauce, Red Wine Jus, Porcini & Port Butter, Chimichurri
Café de Paris Butter (2, 6, 9, 10, 13)

TO FINISH

Peach Melba €7.95

Almond Brittle, Vanilla, Raspberry Gel
Peach Curd
(1, 5, 6, 7)

Tropical Baked Alaska €7.95

Mango Sorbet, Italian Coconut Meringue
Pineapple Curd
(5, 6)

Spiced Plum Dumpling €7.95

Brown Bread Crust, Caramelised Apple Purée
Vanilla Bean Ice Cream
(1, 5, 6)

Opera Cake €7.95

Coffee Chocolate Buttercream, Marzipan
Sponge, Whiskey & Honey Praline
Raspberry Sorbet
(1, 5, 6, 7, 8)

7 Sins of Chocolate €8.95

Assiette of Chocolate presented in
seven different ways
(1, 5, 6, 7)

Selection of Irish Cheese €11.95

Water Crackers, Fruit, Quince Jelly
(1, 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 O'Neill | Sous Chef Andy Lewis

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)**, 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 Beef is 100% Irish

Served 6.00pm to 10.00pm



Proud Supporters of Galway 2018 European Region of Gastronomy

