

TO START

Begin your evening with a cocktail

the g fizz

Prosecco, Limoncello, Pomegranate
€9.00

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice, Lime Juice
€9.00

Barrel & Barrel

Jameson Whiskey, Sherry, Cointreau
€12.50

restaurant gigi's

Indulge Dinner Menu

Sides

Grilled Vegetables & Hummus Salad (6, 10)

Chips (6)

Mushrooms & Onions (6)

Creamed Potatoes (6)

Season Vegetables (6, 9)

Sweet Potato Fries (6)

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

To Start

Asparagus & Watercress Soup €8.95

Charred Asparagus, Crispy Pancetta, Crème
Fraiche
(6, 9, 13)

Grilled Lobster €13.45

Saffron Potato, Pear, Basil, Lobster Bisque
(2, 4, 6, 9, 13)

Galway Goat Farm Goat's Cheese Parfait €9.95

Apple, Honeycomb, Tapioca, Oat Crunch
(1, 6, 7)

Tian of Crab €12.95

Lime & Chive, Wasabi, Tomato, Apple
Black Pepper Cracker
(1, 4, 5, 6)

Seared Foie Gras & Brulée €13.50

Rhubarb Foam, Roasted Peach, Organic Leaves
Pistachio Biscotti
(1, 5, 6, 7, 10, 13)

Ham Knuckle Terrine €10.95

Piccalilli, Celeriac & Prune Remoulade, Walnuts
Sour Dough Croûtes
(1, 6, 7, 9, 10, 13)

FO & FOLLOW

8oz/224g Hereford Beef Fillet €29.95

Grilled Portobello Mushrooms, Smoked Bacon
Pearl Onions Chasseur Sauce
(6, 9, 10, 13)

10oz/280g Hereford Rib Eye Steak €28.50

Creamed Organic Kale, Swede, Shallot
Porcini & Port Butter (6, 9, 13)

Roasted Supreme of Corn-Fed Chicken €22.95

Charred Leek, Chestnut Mushrooms
Black Garlic, Tarragon Cream
(6, 9, 13)

Roasted Duck Breast €27.95

Celeriac Purée, Rhubarb, Ginger, Charred
Onion, Baby Gem, Five Spice Jus (6, 9, 13)

Roasted Rack of Lamb €28.50

Pressed Lamb Shoulder, Red Pepper Purée, Kalamata
Olives, Crispy Polenta, Sherry Jus (1, 2, 6, 9, 13)

16oz/454g Chateaubriand of Beef €58.00

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)

Seafood Sensation €Market Price

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

Pan Roasted Fillet of Seabass €29.50

Sea Vegetables, Liscannor Crab, Cider & Saffron
Emulsion (2, 4, 5, 6, 9, 13)

Pan Seared Scallops €28.50

Short Rib of Beef Croquette, Pea Purée,
Romanesco, Broad Beans, Wild Garlic Dressing
(1, 3, 5, 6, 9, 13)

Slow Cooked Aubergine €19.95

Puy Lentils, Spiced Red Pepper Purée
Spinach, Dukka (7, 9, 13)

Bubble & Squeak Risotto €19.95

Crispy Egg, Savoy Cabbage, Carrots, Mascarpone
(1, 5, 6, 9, 13)

TO FINISH

Apple Pie & Custard €7.95

Apple Jelly, Crème Patisserie
Caramelised Apples (1, 5, 6, 7, 8)

Lemon Meringue Parfait €7.95

Lemon Curd, Italian Meringue, Broken
Biscuit, Marshmallow (1, 5, 6, 7, 8)

Rhubarb Custard Sphere €7.95

Poached Rhubarb, Vanilla, Caramelised Hazelnuts
(1, 5, 6, 7)

Chocolate Fondant €7.95

Vanilla Ice-Cream, Nougatine Biscuit
Chocolate, Dried Raspberry
(1, 5, 6, 7, 8)

Please allow 15 minutes

Blood Orange Posset €7.95

Blood Orange Turkish, Dark Chocolate (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 | Pastry Chef Ann Marie Smullen

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