

Day Time Treat

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

€2.50 for One | €4.50 for Two

Bites, Salads & Sandwiches

Soup of the Day €4.95
Freshly Baked Brown Bread (1, 5, 6, 9, 13)

Seafood Chowder €7.25
Freshly Baked Brown Bread
(1, 2, 5, 6, 9, 13)

Goat's Cheese Tartlet €7.50
Galway Goat Farm Cheese
Caramelised Onion & Walnut, Rocket Leaves
(1, 5, 6, 7, 10, 13)

Confit Duck Leg Salad €8.95
Blackberry, Mixed Vegetables
Croutons, Orange Dressing
(1, 6, 7, 10, 13)

g Force Salad €11.50
Hummus, Grilled Halloumi
Toasted Seeds, Quinoa, Pickled Beets
Marinated Roasted, Vegetables, Muhammara
(1, 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)

Philly Steak Sandwich €14.95
Hereford Steak on a Soft Roll
Cream Cheese, Spinach, Onions
Chimichurri, Cheddar
(1, 5, 6, 13)

Harissa Chicken & Focaccia €12.95
Rocket, Parsley Pesto, Avocado, Pickle Cucumber
Crème Fraîche (1, 5, 6, 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

Lunch Menu



LUNCH SPECIAL

Mon-Fri 12.00 – 15.00

€11.95

Soup & Toastie Special

Served on Focaccia

Smoked Chicken, Sundried Tomato
Spinach, Mayo, Mozzarella

OR

Honey Baked Ham, Cheddar Cheese
Tomato, Wholegrain Mustard
(1, 5, 6, 10, 13)

HOT PLATE

Roast Supreme of Chicken €14.95
Potato Purée, Chestnut Mushroom, Asparagus
Pearl Onions, Tarragon Velouté (6, 9, 10, 13)

g Lamb Burger €14.50
Irish Lamb, Pancetta, Feta, Pickled Red Onion
Baby Gem, Paprika Mayo, Crispy Fries
(1, 5, 6, 10, 12, 13)

Bubble & Squeak Risotto €13.50
Savoy Cabbage, Carrots, Peas, Mascarpone
Crispy Egg (1, 5, 6, 9, 13)

Grilled 8oz Rib Eye Steak €25.50
Feta Cheese Salad, Onion Rings
Café de Paris Butter, Crispy Fries
(1, 6, 10, 13)

Garlic & Chorizo Prawns €14.95
Tomato, Spinach, Herbs Crunchy Garlic Toasts
(1, 4, 5, 6, 13)

Traditional Fish & Chips €13.95
Beer Battered White Fish, Pea Salad, Tartar Sauce
Crispy Fries (1, 2, 5, 10, 13)

Fillet of Hake Provençal €14.95
Cannellini Beans, Tomato, Chorizo, Herbs, Spinach
Olive Oil (2, 6, 9, 10, 13)

DESSERTS

Dark Chocolate Mousse Bavarois €6.50
Passion Fruit, Champagne Sorbet
Berry Gel (6, 8)

g Style Eton Mess €6.50
Lime Meringue, Raspberries
White Chocolate, Rose Cream
(5, 6)

Apple & Blackberry Crumble €6.50
Granola, Caramel Ice Cream
(1, 5, 6)

Pick 'n' Mix Plate €6.50
A Selection of Bite Size Treats
Ask your Server for Today's Selection
(1, 5, 6, 8, 14)

g Style Mini Ice Cream €6.50
Flavour favourites from our Chef
(1, 5, 6, 8)

Yuzu Cheesecake with Candied Orange Zest €6.50
Cointreau Jelly, Chocolate Digestive Base
Pumpkin Meringue
(1, 5, 6)

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

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

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.

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All our Beef is 100% Irish