



HOTEL & SPA

EVENING PLATES

Soup of the Day €5.95

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

Seafood Chowder €8.25

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

Philly Steak Sandwich €15.95

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

Roast Supreme of Chicken €15.95

Potato Purée, Chestnut Mushroom, Asparagus
Pearl Onions, Tarragon Velouté
(6, 9, 10, 13)

g Lamb Burger €14.95

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

Grilled 8oz Rib Eye Steak €26.50

Feta Cheese Salad, Onion Rings
Café de Paris Butter, Crispy Fries
(1, 6, 10, 13)

Traditional Fish & Chips €14.95

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

Fillet of Hake Provençal €16.95

Cannellini Beans, Tomato, Chorizo, Herbs, Spinach
Olive Oil (2, 6, 9, 10, 13)

COCKTAILS

Begin your evening with a cocktail

the 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

Signature Lounge Menu



TASTY TAPAS

Spiced Chicken Goujons €8.95

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

Mushrooms & Feta Cheese Arancini €7.50

Toasted Pine Nuts, Rocket
(1, 5, 6, 7, 10, 13)

Sticky Pork Belly €8.95

Pickled Raisins, Charred Apple, Jus
(6, 9, 10, 13)

Beef Croquettes €9.50

Rum Roasted Short Rib, Roast Garlic Mayo
(1, 5, 6, 9, 10, 13)

Confit Duck Leg Rillettes €8.95

Sour Dough Croutes, Cointreau Mayo
(1, 5, 6, 9, 10, 13)

Salt & Pepper Squid €9.50

Burnt Orange Aioli
(1, 3, 5, 6, 10, 13)

Grilled Halloumi €7.95

Hummus, Toasted Seeds, Pesto
(1, 6, 7, 10, 12, 14)

Garlic & Chorizo Prawns €12.50

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

Goat's Cheese Tartlet €8.50

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

Crab on Sour Dough €10.95

Pickled Onion & Cucumber, Tomato, Apple
Lime & Chive Aioli, Sourdough Toasts
(1, 4, 5, 6, 10, 13)

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

SIDES

Crispy Fries (12)

Sweet Potato Fries (12)

Mixed Vegetables (6)

Feta Cheese Salad (6, 10, 13)

Onion Rings (1, 12)

€4.50

DESSERTS

g Style Eton Mess €6.95

Lime Meringue, Raspberries
White Chocolate, Rose Cream (5, 6)

Dark Chocolate Mousse Bavarois €6.95

Passion Fruit, Champagne Sorbet
Berry Gel (6, 8)

Apple & Blackberry Crumble €6.95

Granola, Caramel Ice Cream (1, 5, 6, 8)

Pick 'n' Mix Plate €6.95

A Selection of Bite Size Treats
Ask your Server for Today's Selection
(1, 5, 6, 8, 14)

g Style Mini Ice Cream €6.95

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

Yuzu Cheesecake with Candied Orange Zest €6.95

Cointreau Jelly, Chocolate Digestive Base
Pumpkin Meringue (1, 5, 6)

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

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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