**Signature Lounge Menu**

**Bites, salads**

**Soup of the Day** €5.50  
Freshly Baked Brown Bread (1, 5, 6, 9, 13)

**Seafood Chowder** €8.50  
Freshly Baked Brown Bread  
(1, 2, 5, 6, 9, 13)

**Galway Goats Cheese Bruschetta** €9.00  
Tomato petals, kalamata olives, rocket pesto  
(1, 5, 6, 7, 10, 13)

**Seared Scallops & Smoked Black Pudding** €14.50  
Celeriac, Apple, Hazelnut, Radish Salad  
(1, 3, 6, 7, 9, 10, 13)

**Hot & Crispy Chicken Wings** €14.00  
Cashel Blue Cheese Dip  
(5, 6, 7, 8, 9, 10, 11, 12)

**Air Dried Meats** €12.00  
Shallot Jam, Sourdough Croutes, Balsamic & Olive Oil  
(1, 5, 6, 9, 10, 13)

**Selection Of Irish Cheese** €10.50  
Pasteurised/ Unpasteurised Cheese, Fruits, Quince Jelly, Crackers  
(1, 6)

**Chicken Caesar Salad** €13.50  
Grilled Irish Free-Range Chicken, Baby Gem, Crispy Pancetta, Croutons, Parmesan Crisp, Caesar Dressing  
(1, 2, 5, 6, 10, 13)

**Force Salad** €13.00  
Grilled Haloumi, Hummus, Toasted Seeds, Quinoa, Marinated Roasted Vegetables, Muhammara  
(1, 5, 6, 7, 10, 11, 12, 14)

**Herb Coated Cured Salmon** €14.50  
Pickle Cucumber, Tomato, Beetroot Crème Fraîche, Capers, Mix Leaves, Freshly Baked Brown Bread  
(1, 2, 5, 6, 10, 13)

**HOT PLATE**

**Roast Supreme of Chicken** €17.50  
Crispy Leg Bon Bon, Kale, Peas, Potato & Garlic Puree, Pont Neuf, Red Wine Jus  
(1, 5, 9, 10, 13)

**G Beef Burger** €17.00  
6oz Black Angus Steak Burger, Pancetta, Cheddar Cheese, Gherkins, Lettuce, Tomato Relish, Crispy Fries  
(1, 5, 6, 10, 13)

**Roasted Aubergine** €16.00  
Puy lentils, Spinach, Red Pepper, Toasted Seeds, Dukkha, Parsley Pesto  
(7, 9, 11, 13)

**Grilled 8oz Rib Eye Steak** €28.00  
Grilled Portobello Mushroom, Onion Rings, Pepper & Brandy Sauce, Crispy Fries  
(1, 6, 9, 10, 13)

**Crab Claws** €18.00  
Garlic & Herb Cream, Crunchy Garlic Toasts  
(1, 4, 6, 13)

**Traditional Fish & Chips** €18.00  
Beer Battered White Fish, Pea Salad, Tartar Sauce, Crispy Fries  
(1, 2, 5, 10, 13)

**Grilled Steak Sandwich** €18.00  
Roasted Beetroot, Radish, Spinach, Chimichurri, Crispy Fries  
(1, 5, 6, 10, 13)

**Pan Roasted Salmon Steak** €19.95  
Crushed Potato, peas, Purple Broccoli, Spinach, Mussels, Hollandaise Sauce  
(2, 3, 5, 6, 10, 13)

**Glazed Short Rib of Beef** €19.00  
Yorkshire Pudding, Roasted Vegetables, Horseradish Champ, Red Wine Jus  
(5, 6, 9, 10, 13)

**Desserts**

**Dark Chocolate Mousse**  
Raspberry Texture, Mini Meringue  
(5, 6, 13)

**White Chocolate Panna Cotta**  
Mixed berry compote, hazelnut cluster  
(5, 6, 7)

**Apple, Mixed Berry & Walnut Crumble**  
Vanilla anglise & 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)

**Style Mini Ice Cream**  
Flavour Favourites from our Chef  
(1, 5, 6, 7)

**Tea**

**BLACK TEA**  
Golden g Afternoon Tea, Second Flush Organic, Assam Bar, Earl Grey, Irish Whiskey Cream, Ceylon Light & Late Dacaffeinated Tea

**GREEN TEA**  
Morningdew Morgentau, Green Dragon, Jasmine Pearls

**FRUIT & HERBAL INFUSIONS**  
Fitness Tea, Rosehip, Camomile, Blossoms, Oolong Apricot, Peach, Red Roses

**Tea/Infusion for One €4.00**  
**Tea/Infusion for Two €5.40**

**Coffee**

**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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Allergen information on reverse. You must advise your server of any allergies or dietary requirements that may cause potential harm.
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), Tree Nuts (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

Served 12 noon – 5.30pm

Proud Supporters of Galway 2018 European Region of Gastronomy

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