

gigi's



evening  
menu

6pm - 9.30pm

# to start

<b>White Bean Veloute</b> gubbeen chorizo, picada pesto <b>1, 6, 7, 9, 13</b>	€10.50
<b>Sea Trout</b> romesco, almonds, nori emulsion, olives <b>2, 5, 6, 7, 13</b>	€13.50
<b>Goat Cheese Beignets</b> jalapeno, black garlic, charred lemon <b>1, 5, 6</b>	€10.50
<b>Crispy Quail Breast</b> parmesan, tomato & basil, mozzarella, oregano oil <b>1, 5, 6, 9, 13</b>	€14.50
<b>Surf &amp; Turf*</b> glazed short rib of beef, celeriac, langoustines, pickle onion, béarnaise foam <b>4, 5, 6, 9, 13</b> <b>€5.00 supplement</b>	€15.00



## our suppliers

### **Fish Preferred Suppliers**

Mary's Fish, Galway.

### **Meat/Poultry Preferred Suppliers**

Quigley Meats Ltd, Cork / La Rousse Foods, Dublin / Gilligan's Farm, Roscommon

**Please note, all our beef is of Irish origin.**

*Dishes marked with an \* include a supplementary charge for guests with dinner included*

### **ALLERGENS:**

**1** Gluten **2** Fish **3** Molluscs **4** Crustaceans **5** Eggs **6** Dairy **7** Treenuts  
**8** Peanuts **9** Celery **10** Mustard **11** Sesame **12** Soya **13** Sulphites **14** Lupin

# to follow

## FROM THE LAND

**Vegan Steak** €20.95  
crispy oyster mushrooms, tenderstem broccoli, roast celeriac, port jus  
**1, 9, 12, 13**

## FROM THE SEA

**Pan Fried Fillet of Hake** €27.95  
sundried tomato orzo, basil & parsley, lemon foam  
**1, 2, 6**

**Gigi's Seafood Sensation** Market Price  
ask server for details  
**2, 3, 4, 6, 9, 13**  
**€10.50 supplement**

## FROM THE FARM

**Roast Chicken Supreme** €27.95  
marquis potato, confit chicken leg, spinach, wild mushroom & tarragon cream  
**5, 6, 9, 13**

**Roasted Fillet of Pork** €27.95  
squash puree, red cabbage, apple, pumpkin & caraway crumb  
**6, 9, 13**

**Pan Roasted Fillet of Venison\*** €30.00  
creamed polenta, gremolata, confit onion, spiced hazelnut, juniper jus  
**6, 7, 9, 11, 13**  
**€6.50 supplement**

## FROM THE GRILL

**g Signature Dish - 16oz/454g Chateaubriand of Beef\*** €69.00  
crispy oyster mushrooms, pont neuf, kale, onion rings, hummus salad (for 2 people)  
**1, 6, 9, 11, 13**  
**€30.00 supplement per dish**

**8oz/220g Beef Fillet\*** €34.00  
beef fat potato, braised carrot, bone marrow butter  
**6, 9, 13**  
**€10.50 supplement**

**10oz/280g Striploin Steak\*** €32.00  
beef fat potato, braised carrot, bone marrow butter  
**6, 9, 13**  
**€8.50 supplement**

**all our steaks are served with your choice of sauce**  
hennessy & green peppercorn cream, red wine jus, garlic butter or chimichurri  
**6, 9, 13**

## sides

Lettuce &  
Hummus Salad  
**6, 10, 11**

Seasonal  
Vegetables  
**6**

Creamed  
Potatoes  
**6**

French Fries

Sweet  
Potato Fries

ONE SIDE  
€3.95

TWO SIDES  
€6.50

THREE SIDES  
€8.95

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# to finish

<b>Dark Chocolate &amp; Orange Petit Gâteau</b> dark chocolate veil, orange textures <b>1, 5, 6, 7, 8, 13</b>	€9.50
<b>Warm Pressed Apples</b> blackberry gelee, hazelnut & oat crumb, cider, green apple sorbet <b>1, 5, 6, 7, 13</b>	€8.95
<b>Pumpkin Pie</b> almond custard, pumpkin seed crisp, italian meringue, honey ice-cream <b>1, 5, 6, 7, 13</b>	€8.95
<b>Pear &amp; Ricotta Mousse</b> confit pears, honey & pinenut praline <b>1, 5, 6, 13, 14</b>	€8.95
<b>Selection of Irish Cheese</b> shepards store, smoked gubbeen, kylemore, cashel blue <b>1, 6</b> <b>€5.00 supplement</b>	€11.95

# tea & coffee

<b>Black Tea</b> €4.00	<b>Americano</b> €3.95
Golden g Tea	<b>Espresso</b> €3.95
Assam Bari	<b>Ristretto</b> €3.95
Earl Grey	<b>Cappuccino</b> €4.80
Irish Whiskey Cream	<b>Cafe Latte</b> €4.80
Decaf Tea	<b>Double Espresso</b> €4.80
<b>Green Tea</b> €4.00	<b>Cafe Mocha</b> €4.80
Morgentau	
Green Dragon	
Jasmine Pearls	
Fruit & Herbal Infusions	
Roibosh Strawberries & Cream	
Camomile Moroccan Mint	
Oolong Apricot Peach	

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