

to start

Clare Island Salmon

tartare & confit, lemon, fennel remoulade, tarragon oil

3, 4, 10, 12

€14.50

Irish Beef Rossini

cheek terrine, foie gras foam, truffle vinaigrette

1a, 7, 9, 12

€16.00

Killary Fjord Mussels

prawn bisque, crème fraîche, goatsbridge trout caviar

2, 4, 7, 12, 14

€13.50

Garden Peas

peas, seaweed, galway goats cheese

7

€10.50

Andarl Farm Pork Belly

putog, apple, pork & oats croquette

1a, 1c, 3, 7, 9, 12

€14.50

our suppliers

Fish Preferred Suppliers

Mary's Fish, Galway.

Meat/Poultry Preferred Suppliers

Quigley Meats Ltd, Cork / La Rousse Foods, Dublin

Please note, all our beef is of Irish origin.

gigi's

ALLERGENS:

1 Gluten (1a Wheat 1b Rye 1c Barley 1d Oats) **2** Crustaceans **3** Eggs **4** Fish

5 Peanuts **6** Soya **7** Milk **8** Nuts (8a Almond 8b Hazelnut 8c Walnuts 8d Cashews

8e Pecan Nuts 8f Brazil 8g Pistachio 8h Macadamia 8i Pinenuts) **9** Celery

10 Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

to follow

sides

Carrot

burnt onion dressing,
crispy onions
3, 7, 10

Beef Fat Potato Chips

truffle mayo, shaved
parmesan
3, 7, 10

Broccoli & Kale

parmes-aran, pumpkin
seed oil, pistachio
7, 8g

Hasselback Baby Potato

almond wild garlic pesto
7, 8a

Hummus Salad

sundried tomatoes &
pickled red onions
10, 12

€5.50 each

Lamb Stew

loin & neck, iona farm vegetable, salt bake celeriac, violeta potatoes
7, 9, 12

€34.00

Wild Atlantic Halibut

textures of broccoli, dill, buttermilk
1a, 3, 4, 7

€35.00

Skeaghanore Duck

loughrea honey, bog carrot, orange, coriander
7, 9, 12

€30.00

Castletownbere Cod

ballymakenny potatoes, leek, miso
4, 6, 7, 9, 12

€28.00

King Oyster

tofu, parsnips, pearl barley
1a, 1c, 6, 9, 12

€21.50

16oz/454gm Angus Chateaubriand for Two

alliums, kale, king oyster
7, 9, 12

€72.00

All main courses are served with a portion of potatoes changed daily

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to finish

Chocolate parsnip, banana, peanut, caramel, popcorn 1a, 3, 7, 5	€9.50
Mille Feuille dark chocolate, cherry, martini 1a, 3, 7, 12	€8.95
Crème Catalana butterscotch, lavender 1a, 3, 7, 11	€8.95
Matcha hazelnut, raspberry 1a, 3, 7, 8a, 8b, 11	€8.95
Selection of Irish Cheese confit pears, honey & pinenut praline 1a, 1b, 1d, 3, 7, 8, 11	€12.50

tea & coffee

Black Tea Golden g Tea, Assam Bari, Earl Grey, Irish Whiskey Cream, Decaf Tea	€4.00
Green Tea Morgentau, Green Dragon, Jasmine Pearls, Fruit & Herbal Infusions, Roibosh Strawberries & Cream, Camomile Moroccan Mint, Oolong Apricot Peach	€4.00
Americano/ Espresso/ Ristretto	€4.20
Cappuccino/ Cafe Latte/ Double Espresso/ Cafe Mocha	€5.10

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