





all day
in our signature lounges

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IN OUR SIGNATURE LOUNGES


SOUPS & SANDWICHES

 **Soup of the Day** €8.00
ask your waiter for the soup of the day served with our homemade brown bread
1a, 7, 9


 **Seafood Chowder** €12.00
mussels, dillisk, fresh & smoked fish served with homemade brown bread
1a, 4, 7, 9, 12, 14

Pulled Smoked Pork €16.00
chipotle mayonnaise, tomato & pepper salsa, rocket on a brioche bun, twice fries
1a, 3, 10, 12


 **Open Crab & Organic Salmon Rilette** €16.00
pickled shallots & confit lemon, caper berries on our homemade brown bread, organic leaves
1a, 2, 3, 4, 7, 10, 12


 **Falafel Wrap** €12.50
avocado, mesclun leaves, roasted red pepper & sun-dried tomatoes
1a, 12)

Honey Baked Ham & Kylemore Cheese €15.00
roasted tomato compote, red onion on toasted sourdough, twice fries
1a, 7, 9, 12


 **Taco of the Day** €16.00
Ask your waiter for today's Taco (3 soft Tortilla)
1a, 3, 7

SALADS

 **Roasted Chicken** €15.50
honey mustard dressing, sourdough croutons, celeriac remoulade walnuts & pickled raisin, served with our homemade brown bread
1a, 3, 8c, 9, 10, 12

 **Aran Island Goats Cheese** €15.50
orange segments, baby beetroots, giant couscous, goats cheese, coriander & heather honey vinaigrette, served with homemade brown bread
1a, 7, 10

MAINS

 **Castletownbere Cod** €21.00
"pretty in pink" crust, pea puree, fennel slaw, sauce gribiche
1a, 3, 4, 7, 10

 **Spiced Chickpea & Tofu Ragout** €18.00
chickpea, sweet potato, tofu and kale in a curried broth, coriander & coconut basmati rice
9, 10

Slow Cooked Beef €28.00
roasted shallot, grilled parsnips, carrot
7, 9, 12

McGeough Beef Burger €22.00
brioche bun, smoked gubbeen, roasted onion, pickles
1a, 3, 7, 9, 10, 12

Roast Chicken Supreme €25.00
pearl barley, smoked pancetta, celeriac, mushroom sauce
1a, 7, 9, 12

SHARING BOARDS

Galway Cheeses small €15/ large €25
aran island goats cheese, dunmore brie, kylemore crackers, quince & chutney
1a, 7, 10, 12

McGeough Airdried Meats small €15/large €25
lamb, beef & ham, pickles & olives, grilled sourdough & whipped butter
1a, 7, 12

Seafood Board small €18 / large €27
dooncastle oyster, smoked cod croquette, connemara smoked salmon, killary fjord mussels
1a, 2, 3, 4, 7, 10, 12, 14

DESSERT

Warm Apple & Cinnamon Cake €9.50
nutmeg crème anglaise, vanilla ice cream
1a, 3, 7

Fig & Custard Tart €12.00
lavender anglaise, lime crumbs, vanilla ice-cream
1a, 3, 7

Caramelised Roast Plum €9.50
spiced plum, smoked almond, coconut sorbet
8a

Dessert of the Day €11.00
ask your server for details

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

Please note, all our beef is of Irish origin.