

GEO

evening menu

our suppliers

We are proud to support local and Irish suppliers

Fish & Shellfish

Mary's Fish, Galway
Dooncastle Oyster, Connemara
Killary Fjord Shellfish, Connemara
Goatsbridge Trout Caviar, Kilkenny

Fruits & Vegetables

Total Produce, Galway
Curley's Fruit & Veg, Galway
Donnacha Lettuce, Clare
Thalli Foods, Forager, Clare

Dairy

Aran Island Cheese, Galway
Galway Goats Farm, Galway
Kylemore Farmhouse Cheese, Galway
Cuinneog Butter & Buttermilk, Mayo

Meats

Quigleys Butchers Beef & Chicken, Cork
Andarl Farm Velvet Pork, Mayo
Gourmet Games, Wild Game, Clare
McGeough Butcher, Lamb &
Charcuteries, Connemara

Speciality Product

Galway Food ingredients, Pastry, Galway
Sliabh Aughty Honey, Galway

graze

Dooncastle Oyster	€8.40	Little Garden Snack	€8.40
duo of oyster, cucumber, buttermilk, lemon thyme, avruga caviar		baby vegetables, crispy onion, onion ash emulsion	
7, 14		3, 10	
Potato Terrine	€8.40	Skeaghanore Duck	€8.40
goatsbridge trout caviar, crème fraîche, chervil		potted confit leg, roasted plum, brioche	
4, 7		1a, 3, 7	

to start

Killary Fjord Mussels	€16.00
celeriac tagliatelle, mussels velouté, dill oil, avruga caviar	
3, 4, 7, 14	
Andarl Farm Pork Belly €7.00 supplement*	€19.50
castletownbere scallop, roasted cauliflower, burnt apple purée, granny smith & mustard seed salsa	
7, 10, 12, 14	
Seabass €7.00 supplement*	€17.30
"ceviche", cucumber caviar, yuzu gel, coriander oil, pickled shallots, filo pastry tuille	
7, 9, 12	
Galway Goats Cheese Panna Cotta	€15.75
pine ash, lemon gel, lovage, cucumber	
7, 12	
Smoked Lamb Terrine	€17.50
cardamom apricot, vadouvan chocolate, black garlic emulsion	
3, 7, 10	
Heirloom Tomatoes	€15.75
cherry heritage tomatoes, pickled, confit, roasted, elderflower, lemon thyme	
7, 10	

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

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.

to follow

sides

Parsnip & Carrot
burnt onion & bacon
dressing, crispy onions
1a, 3, 7, 10

Crispy Polenta
black truffle mayo,
shaved pecorino
3, 7, 10

Tenderstem
Broccoli
"parmes-aran", pumpkin
seed oil, pistachio
7, 8g

Hummus Salad
sundried tomatoes
and pickled red onions
10, 12

€6.50 each

mains

Skeaghanore Duck €10.00 supplement* €35.80
seared breast, blackcurrant, parsnips, carrot, daikon
7, 9, 12

Connemara Lamb €35.70
grilled loin, shoulder croquette, turnip, thyme, ramson, roasted garlic
1a, 3, 7, 9, 12

Turbot €10.00 supplement* €38.90
broad beans, sandwort, poached oyster, wild mushrooms, buttermilk emulsion
4, 7, 9 12

Slow Cooked Beef €29.40
treacle & guinness glazed short rib, roasted onion, kale, carrot
1a, 7, 9, 12

Mosaic €29.40
organic salmon, castletownbere cod, root vegetables, seaweed & caviar velouté
4, 7, 9, 12

Irish Angus Beef Fillet €10.00 supplement* €41.00
chard onion, king oyster mushroom, carrot
7, 9, 12

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

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to share for two

16oz/454gm Angus Chateaubriand €30.00 supplement per dish* €86.00

smoked pancetta, pearl onions, mushroom, escargot,
onion soubise, kale choice of two sauces from pepper,
red wine jus or garlic butter

7, 9, 12

from the garden

“Mille Feuille”

€22.75

rooster potato, butternut squash, nori seaweed, parmesan foam, basil oil

7

Carnaroli Risotto

€22.60

cauliflower, smoked almond, truffle, parmes-aran

3, 7, 8a

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to finish

Young Buck	€12.00
beetroot, wood sorrel, hazelnut, vanilla	
1a, 3, 7, 8a, 12	
Spiced Banana Tart	€12.00
peanut, caramelized crème chiboust	
1a, 3, 5, 7, 8b	
Blackberry Namelaka	€11.00
woodruff, blackberry reduction, black pepper tuille, elderflower	
3, 7	
Coconut Parfait	€12.00
pineapple caramel, passion fruit veil, mango crème diplomate, lemon thyme	
1a, 3, 7, 8g	
Cheese Board €5.00 supplement*	€14.20
kylemore, aran island, dunmore, young buck, chutney quince & crackers	
1a, 7, 9, 10, 12	

tea & coffee

Black Tea	€4.20	Americano	€4.50	Cafe Latte	€5.40
Golden g Tea,		Espresso	€4.50	Cafe Mocha	€5.00
Assam Bari, Earl Grey,		Cappuccino	€5.40		
Irish Whiskey Cream,					
Decaf Tea					

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