evenings

IN OUR SIGNATURE LOUNGES

GRAZING / PLATES FOR ONE

Seafood Chowder €11.60
mussels, dillisk, fresh & smoked fish, homemade brown bread
4, 7, 9, 12, 14

Carrot & Quinoa Salad €13.70
sesame, lime & coriander marinated carrots, trio quinoa, roasted chick pea, frisée & rocket
9, 10, 11

Lemon & Garden Pea Hummus €12.60
flat bread, harissa oil, aran island feta, nori crisp
1a, 7, 11

Smoked Cod & Crab Rillette €14.20
yuzu gel, pickled cucumber, micro greens, caper berries
2, 3, 4, 7, 10, 14

Tostada of the Day €13.00
crispy tortilla topped by today's inspiration
ask your server

Chicken Wings €12.60
smoked honey bbq sauce, blue cheese dip
3, 7, 9, 12

Dooncastle Oyster
natural with lemon & tabasco
x3 €13.00 / x 6 €19.00 / x12 €36.00
14

SHARING BOARDS

Galway Cheeses & Cured Meats €29.50
aran island goats cheese, dunmore brie, kylemore crackers, cured meats, quince, pickles & olives, grilled sourdough
1a, 7, 10, 12

Seafood Board €29.50
dooncastle oyster, smoked cod croquette, connemara smoked salmon, killary fjord mussels, lemon and brown bread
1a, 2, 3, 4 ,7, 10, 12, 14

SIDES

Twice Cooked Fries	€6.00	Loaded Fries spiced chorizo and smoked hegarty	€7.00
Hummus Salad	€6.00		
Buttered Vegetables	€6.00	Loaded Fries parmesan & truffle mayo	€7.50
Baby Roasted Potato	€6.00		

MAINS

Castletownbere Cod €25.75
kelly's clam, coco beans, smoked pancetta fricassee, brown butter capers & lemon
4, 7, 9, 12, 14

McGeough Smoked Lamb €26.30
slow cooked lamb shoulder, garden pea mint & shallots chutney, carrot purée, rosemary jus, chateau potato
7, 9, 12

Chicken Schnitzel €24.50
crispy herb chicken, new potato, gherkins, hen egg salad, rocket & parmesan, truffle mayo
1a, 3, 7, 12

McGeough Beef Burger €23.00
brioche bun, smoked hegarty cheddar, roasted onion, pickles, with fries
1a, 3, 7, 9, 10, 12
add hen egg, jalapeno, avocado or smoked bacon for €1.50

Monkfish Fingers €23.70
pea purée, fennel remoulade, dill emulsion, donnacha's celtic leaves
1a, 3, 4, 7, 10

Paccheri Pasta €19.50
rocket & almond pesto, vegan feta, cherry tomatoes, smoked almond, black olives
1a, 7, 8a

Spiced Chickpea & Tofu Ragout €19.50
chickpea, sweet potato, tofu & kale in a curried broth, basmati rice, flat bread
1a, 9, 10

DESSERT

Lemon & Yuzu Zeppolé €11.60
amarena cherry, lemon and cherry sorbet
1a, 3, 7, 12

Caramel Chocolate Tart €11.60
hazelnut mousse, hazelnut chocolate sauce, whiskey ice-cream
1a, 3, 7, 8b

Baileys Semifreddo €11.60
pistachio mascarpone, raspberry reduction, pistachio croustillant
1a, 7, 8a, 8g, 12

Balsamic Compressed Strawberries €11.60
homemade puff pastry, vanilla pastry cream, basil pearls, basil sorbet
1a, 3, 7, 8a, 12

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.