

PRE-DINNER DRINKS



HEDGE BERRY BRAMBLE

- Method & Madness Irish Gin
- Creme De Mure
- Lemon
- Rosemary

Built on the wild hedgerows around Ireland, the dark berry flavors evoke memories of childhood's spent foraging the Irish hedgerows.

13

CATTARATTO PINOT GRIGIO, FEDELE

(Italy) A crisp Sicilian white with pear and apple scents

31 (bottle)



GALWAY HOOKER GALWAY GIRL HAZY IPA

6.9 (pint)



EVENING MENU 3-9PM

STARTERS & SALADS

SOUP OF THE DAY 6.50

Freshly made and served with stout brown bread.

1w,3,6,7,9,12 GFA

GALWAY BAY SEAFOOD CHOWDER 10.50

A hearty mix of smoked Galway haddock, salmon, hake, and cod, served with stout brown bread.

1w,2,4,7,9,14 GFA

HERB-CRUSTED BAKED BRIE 8.50

Golden baked Wicklow brie with a panko herb crust, paired with our sweet cranberry chutney and salad garnish. **1w,3,9,10,14**

IRISH CHICKEN WING 10.50

Crispy and coated in a homemade Hoisin BBQ glaze, sprinkled with sesame seeds and served with our blue cheese dip. **1w,2,3,4,6,7,9,10,11,12,14 GFA**

GO LARGE WITH FRIES: 5.00

BACON & CABBAGE BON BONS 10.50

A twist on the Irish staple dish. Paired with a parsley cream. **1w,3,7,9**

GOAT'S CHEESE SALAD 12.00

Traditionally crafted Aran Island goat's cheese pearls, poached pear, mixed greens, pickled vegetables, candied pecans, and a balsamic dressing. **7,10,8p GFA**

VEGAN FALAFEL & HUMMUS SALAD 15.00

Smoked paprika hummus made in-house, served with mixed greens, pickled vegetables. **8a,8c,11,12 GFA**

FROM THE SEA

DRUNKEN MUSSELS 17.50

Steamed in a white wine, garlic, and dill broth, finished with lemon and served with stout brown bread.

1w,2,4,7,14 GFA

Add Chips: 2.50

*Recommendation: Stoneleigh New Zeland Sauvignon Blanc
Galway Hooker*

BEER-BATTERED FISH & CHIPS 18.90

Locally caught fish of the day in a light Galway Hooker beer batter, served with minted peas and our homemade tartar sauce. **1b,1w,3,4,7,10**

Recommendation: Galway Hooker Organic Pilsner

GALWAY FISH TACOS 17.90

Beer-battered fresh fish in soft shell tacos with baby gem lettuce and coriander-lime aioli, mango salsa and fries.

1b,1w,3,4,7,10

PAN-SEARED SEABASS 24.50

Fresh Galway Seabass served with a creamy pea and wild mushroom risotto, cucumber salsa, and a Parmesan sesame tuile. **4,7,11 GFA**

Recommendation: Tocornal Sauvignon Blanc

IRISH PUB FAVOURITES

BRAISED LAMB SHANK 24.90

Braised Connemara lamb shank, creamy potato and roasted seasonal vegetables, rosemary jus.

1w,7,9 GFA

Recommendation: Malbec, Aires Andinos, Mendoza, Argentina (sustainable)

GUINNESS BEEF STEW 16.90

Tender Irish beef slow-cooked in Guinness, served with creamy mashed potatoes and seasonal root vegetables. **1b,1w,7,9,12**

STOUT & LEEK BANGERS & MASH 16.90

Handcrafted Loughnanes butcher sausages with mash and rich onion gravy. **1b,1w,7,9,10,12**

COCONUT CHICKEN CURRY 17.90

Mildly spiced curry made fresh in-house, served with basmati rice and a crispy poppadom. **7,10. GFA**

WILD MUSHROOM & PEA RISOTTO 18.50

A comforting mix of pea and wild mushroom risotto, made with seasonal vegetables, a drizzle of truffle oil, and a Parmesan sesame tuile. **7,11**

THE GRILL

CAJUN CHICKEN FILLET BURGER 16.90

Grilled chicken fillet with baby gem lettuce, tomato, Applewood smoked cheddar, and coriander-lime aioli on a toasted brioche bun, served with chips.

1w,3,7,10. GFA

Recommendation: Margarita

SLOW-BRAISED PORK BURGER 18.90

Slow-braised pork shoulder smothered in a homemade Hoisin BBQ sauce, topped with crispy shallots and baby gem lettuce on a toasted brioche bun. Served with chips & salad. **1w,2,3,4,6,7,10,12**

HICKEY'S 170G BEEF BURGER 19.50

A handcrafted 170g steak burger from Hickey's Butchers, topped with smoked bacon, caramelized onion, Applewood smoked cheddar, pickles, baby gem lettuce, and tomato on a toasted brioche bun.

1w,3,7,10. GFA

ADD BBQ SHREDDED PORK 3.00

Recommendation: Galway Hooker Organic Pilsner



UPGRADE YOUR CHIPS

GO FANCY

PULLED PORK FRIES 7.90 / ADD TO ANY

MAIN FOR 4.00

Topped with slow-cooked pork and Hoisin BBQ sauce.
1w,2,6

TRUFFLE & PARMESAN FRIES 6.90

ADD TO ANY MAIN FOR 3.00

Drizzled with truffle oil and sprinkled with Parmesan.
7 GFA

DESSERTS

HOMEMADE DESSERT OF THE DAY 7.90

WARM MIXED BERRY TARTLET 6.90

Red berries and served with vanilla & bourbon ice cream. 1w,3,7


WARM STICKY TOFFEE PUDDING 6.90

Served with vanilla & bourbon ice cream. 1w,3,7 GFA

DIRTY BUENO WAFFLE STACK 7.90

Layered with caramel ice cream and a drizzle of hazelnut chocolate sauce. 1b,1w,3,6,7

BELFAST COFFEE



The Belfast Coffee is a unique twist on traditional coffee cocktails, combining the invigorating qualities of cold brew with the distinctive spirit of Irish poitín. This drink is perfect for those seeking a refreshing yet soulful beverage that awakens the senses and delights the spirit. 7

HOT DRINKS

IRISH COFFEE 8.00

CONNEMARA COFFEE 8.00

BAILEY'S HOT CHOCOLATE 7.00

COOLE SWAN HOT CHOCOLATE 7.00

JACK & HONEY HOT WHISKEY 7.00

JAMESON HOT WHISKEY 7.00

TEA 2.20

AMERICANO 3.00

CAPPUCCINO/LATTE 3.50

BREAKFAST SERVED SAT

& SUN ONLY 10.30-12.30PM

FULL IRISH 13.90

Smokey Streaky Bacon, Sausage, Black & White Pudding, Grilled Tomato, Hash Browns, Beans, Scrambled Eggs, Roundstone Sourdough Toast. **1w,3,6,7,12 GFA**

MINI IRISH 9.90

same but smaller.... **1w,3,6,7,12 GFA**

VEGGIE BREAKFAST 10.90

falafel, hash brown, grilled tomatoes, hummus, avocado, portobello mushroom, beans, scrambled egg, roundstone sourdough toast **1r,1w,3,6,7,8a,11,12 GFA**

SCRAMBLED EGGS 10.50

Bacon Or Smoked Salmon on Roundstone Sourdough **1w,3,6,7,9,12 GF**

**ALL OUR BEEF IS 100% IRISH AND LOCALLY SOURCED.
LOCAL SUPPLIERS: HICKEYS MEAT, MARYS FISH, GALWAY BAY SEAFOODS, GLYNN'S FRUIT & VEG,
ROUNDSTONE BAKEHOUSE. ARAN ISLAND GOATS CHEESE,
LOUGHNANES BUTCHERS, WICKLOW BRIE**

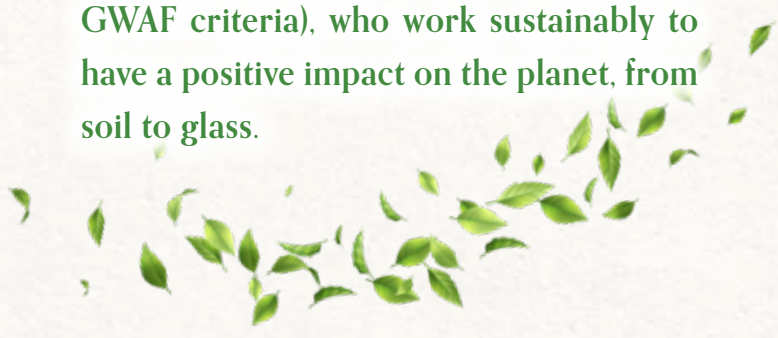
Please inform a member of our team of any allergies or intolerances, as our kitchen contains all of the listed allergens.

ALLERGENS:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew, 8p Nuts-Pecan 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs.
GFA - Gluten Free Available, V - Vegetarian Option Available.

OUR SUSTAINABLE GOAL

We have partnered with No GiveWine a Future (GWAF) to source quality wines, produced by sustainable wineries, (not always certified but have passed GWAF criteria), who work sustainably to have a positive impact on the planet, from soil to glass.



WHITE WINES

A collection of crisp, fruity white wines that pair well with light bites, live music and long chats

SAUVIGNON BLANC, TOCORNAL 7.5 28
(Chile) sustainable, Dry, crisp, refreshing citrus aromas, white peaches, lychee, and green apples

CHARDONNAY, JACK DUGGAN 8 30
(Australia) A soft, round wine a palate of peaches, apricot and other tropical fruits

GRILLO, SOLANDIA, 7 30
(Sicily) Dry, with flavours of peach, pineapple, and hints of oak

PINOT GRIGIO, VERDUZZO, MODELLO 9 35
Organic, A classy wine full of fresh fruit flavours

CATTARATTO-PINOT GRIGIO, FEDELE 8 30
(Italy) A crisp Sicilian white with pear and apple scents

STONELEIGH SAUVIGNON BLANC 9.75 36
(New Zealand) Our most popular serve, full of aromas and flavours that we all adore

DRINK PINK

We love rosé! It's pink, delicious and fun...whatever the weather!

ROSÉ, WHISPERING ANGEL, PROVENCE 55
(France) Crisp summer and citrus fruits flavours paired with white blossom aromas

ROSATO, PINOT GRIGIO, COASTAL RESERVE 8 30
(Italy) sustainable Juicy red berry, melon, and subtle honeysuckle with a hint of white pepper



RED WINES

A collection of delicious, smooth red wines that pair well with good food and good vibes!

MERLOT, COASTAL RESERVE 8 30

(Spain) sustainable A soft, rounded wine with plum, cherry, and red berries

NERO D'AVOLA, FEDELE 8 31

(Italy) organic A ripe style with berry fruits, for easy drinking

CABERNET SAUVIGNON, TOCORNAL 7.5 28

(Chile) sustainable Brimming with sweet berries and plum notes

MALBEC, AIRES ANDINOS, MENDOZA 8 30

(Argentina) sustainable Full bodied, red & black berry fruit palate

MAKE THE MOMENT SPARKLE

Celebrate getting together with a glass of Prosecco or Champagne from our collection

MASCHIO DEI CAVALIERI - MDC PROSECCO (SNIPE) 10

(Italy) Pale gold in colour with strong fruity acacia flower notes. Soft fresh with an elegant aftertaste of candied fruit.

CONTI D'ARCO 40

(Italy) sustainable A sparkling Italian wine. Intense, fresh and a fruity aroma of pears. Dry to medium, with a very good fizz and a delicious refreshing character.

MOËT & CHANDON IMPERIAL NV 95

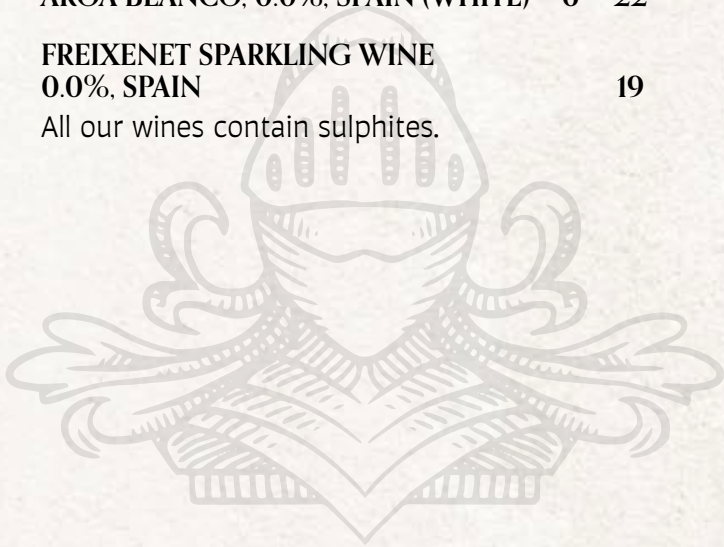
Created in 1869 Moët Impérial is a blend of Pinot Noir, Pinot Meunier and Chardonnay, it shows a vibrant intensity of green apple and citrus fruit with white flowers and blond notes of brioche, cereal, and fresh nuts

LOW & NO

AROA BLANCO, 0.0%, SPAIN (WHITE) 6 22

FREIXENET SPARKLING WINE 0.0%, SPAIN 19

All our wines contain sulphites.



CRAFT COCKTAILS

ME AUL FLOWER 12

• Rhubarb & Ginger Gin • Lavender • Blueberry • Lemon

NORTHERN LIGHTS 13

• Vanilla Vodka • Lychee Liqueur • Egg White • Blue Curacao
• Kiwi Syrup

LEMON PIE 13.5

• Vodka • Limoncello • Flamed Meringue • Egg White

SICILIAN SOUR 12

• Blood Orange Gin • Aperol • Passionfruit • Egg White

SPICED MOJITO 13

• Spiced Rum • Ginger Beer • Mint & Lime

CLASSIC COCKTAILS

IRISH WHISKEY SOUR 13

• Jameson Whiskey • Aromatic Bitters • Lemon • Egg White

OLD FASHIONED 14

• Woodford Bourbon • Sugar Syrup • Orange Bitters

MARGARITA 12

• House Infused Tequila • Triple Sec • Agave • Lime

PORNSTAR MARTINI 12

• Vanilla Vodka • Passionfruit, Pineapple & Lime • Egg White

ESPRESSO MARTINI 12

• Absolut Vanilla • Coffee '89 Espresso • Kahula

NON - ALCOHOLIC

FRESH AS A DAISY 9.5

• Non-Alcoholic Gin • Lavender • Blueberry • Lemon

