

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.