

# LUNCH MENU SERVED 12-3PM

## TOASTIES

FARMHOUSE TOASTIE 8.95

*Hickeys honey-baked ham and Irish cheddar melted on Roundstone sourdough. 1r,1w,7 GFA*

3 CHEESE TOASTIE 8.95

*A cheesy trio of Irish red cheddar, white cheddar, and mozzarella grilled on Roundstone sourdough. 1r,1w,7 GFA*

BLT 10.90

*Crispy smoked streaky bacon, fresh lettuce, tomato, mayo, all packed into Roundstone sourdough. 1r,1w,3,7,10 GFA*

## SOUPS & CHOWDER

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*

## STARTERS & SALADS

BBQ CHICKEN WINGS 10.50

*Tossed in a Homemade Hoisin BBQ glaze with sesame seeds, a blue cheese dip on the side. 1w,2,3,4,6,7,9,10,11,12,14 GFA*  
GO LARGE WITH FRIES: ADD 5.00

GOAT'S CHEESE SALAD 12.00

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

VEGAN FALAFEL & HUMMUS SALAD 15.00

*Smoked paprika hummus with mixed greens, balsamic dressing. 6,11,12 GFA*



## LUNCH MAINS

GALWAY HOOKER BEER-BATTERED  
FISH & CHIPS 18.90

*Fresh fish of the day in Galway Hooker beer batter, served with minted peas and tartar sauce. 1b,1w,3,4,10*

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

SLOW-COOKED IRISH GUINNESS BEEF STEW 16.90

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

GUINNESS BANGERS & MASH 16.90

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

COCONUT CHICKEN CURRY 16.90

*Mildly spiced chicken curry served with basmati rice and a crispy poppadom. 7,10 GFA*

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*

PULLED PORK BURGER 16.90

*Slow-braised pork shoulder in Hoisin BBQ sauce, with baby gem lettuce and crispy shallots on a toasted brioche bun, served with chips. 1w,2,3,4,6,7,9,10,12 GFA*

CHICKEN GOUJONS & CHIPS 12.90

*Crispy chicken tenders, fresh garlic mayo. 1w,3,7*

## UPGRADE YOUR CHIPS

PULLED PORK FRIES 7.90

ADD TO ANY MAIN FOR 4.00

*Topped with slow-cooked pork and Hoisin BBQ sauce.*

1w,2,4,6,9,12,14

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,3,12

WARM STICKY TOFFEE PUDDING 6.90

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

DIRTY BUENO WAFFLE STACK 7.90

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

## 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

# HOT DRINKS

IRISH COFFEE 8.00 7

CONNEMARA COFFEE 8.00 7

BELFAST COFFEE 8.00 7

BAILEY'S HOT CHOCOLATE 7.00 7

COOLE SWAN HOT CHOCOLATE 7.00 7

JACK & HONEY HOT WHISKEY 7.00

JAMESON HOT WHISKEY 7.00

TEA 2.20

AMERICANO 3.00

CAPPUCCINO/LATTE 3.50



# SIGNATURE SERVES



## THE STATESMAN

- 11 -

TULLAMORE DEW WHISKEY  
TULLAMORE DEW HONEY  
LIME  
POACHERS IRISH GINGER BEER  
GINGER FOAM

3.12

*A poet, a scholar, a statesman with grace,  
With wisdom and warmth etched deep in his face.  
A champion for peace, with a voice calm and kind,  
A fierce love for Ireland and justice entwined.  
He walks with the people, both humble and wise,  
With Galway's soft lilt and compassion in his eyes.*

GALWAY HOOKER  
GALWAY GIRL  
HAZY IPA

*A soft and fluffy based IPA  
with tropical, citrus and  
pine notes. 1*

**6.9** (pint)

