ATLANTIC BAR MENU

STARTERS

CHEF'S SEASONAL GOURMET SOUP OF THE DAY Famous Homemade Multi-Seed Bread Allergens: 2, 9, 11A, 12	€6.95
WILD ATLANTIC WAY SEAFOOD CHOWDER Harvest Homemade Multi-Seed Brown Bread & Irish Butter Allergens: 2, 3, 4, 5, 9, 11A, 12	€8.95
BBQ & CHILLI GLAZED CHICKEN WINGS Blue Cheese Aioli & Celery Sticks Allergens: 1, 2, 8, 9, 11A, 12, 13	€9.95
HOUSE PUMPKIN SALAD Kalamata Olives, Coriander & Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves, Sherry Vinegar Dressing Allergens: 9, 14	€10.00
WARM GALWAY GOATS CHEESE Pressed Goat Cheese Curds, Beetroot, Radish Salad, Candied Walnuts, Fig Gel Allergens: 2, 9, 10C, 11A, 13	€11.50
Vegan & Vegetarian menu available on request (Please ask your server)	
SIDES	

CHUNKY HOUSE FRIES Allergens: 1, 2, 8, 11A	€4.50
FRESH MARKET VEGETABLES & POTATOES Allergens: 2, 9	€4.95
MILL HOUSE ORGANIC LEAF DRESSED SALAD Allergens: 9, 13	€3.95
CHUNKY TRUFFLE & PARMESAN FRIES	€4.95

Allergens: 1, 2, 8, 9, 13

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.



MAIN COURSE

CAJUN CHICKEN CAESAR SALAD Crisp Cos Lettuce, Bacon Lardons, Parmesan & Crisp Tortilla Chips Allergens: 1, 2, 5, 8, 9, 11A, 13	€16.00
GALWAY BAY 80Z BEEF BURGER Brioche Bun, Mature Red Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries Allergens: 1, 2, 8, 9, 11A, 13	€18.95
BUTTERMILK PIRI PIRI CHICKEN BURGER Brioche Bun, Mature Smoked Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries Allergens: 1, 2, 8, 9, 11A, 13	€18.95
TEMPURA BATTERED FISH & CHIPS House Slaw, Garden Salad, Fries & Tartar Dip Allergens: 1, 2, 5, 8, 9, 11A, 13	€18.50
SLOW ROAST THAI GREEN BEEF CURRY Aromatic Basmati Rice, Crispy Shallots, Shrimp Crackers Allergens: 3, 4, 5, 8, 9, 12	€19.00
GRILLED PHILLY STEAK SANDWICH Sautéed Beef Strips, Mushroom, Onions, Pepper Sauce, Smoked Cheddar Cheese, Toasted Ciabatta, House Fries Allergens: 2, 8, 9, 11A	€18.95
RIGATONI PASTA Chicken & Italian Sausage, Sprouting Broccoli, Roast Red Pepper, Parmesan Velouté Allergens: 1, 2, 9, 11A	€17.95
BBQ & CHILLI GLAZED CHICKEN WINGS Blue Cheese Aioli & Celery Sticks Allergens: 1, 2, 9, 11a, 12, 13	€14.95
Vegan & Vegetarian menu available on request (Please ask your server)	

DESSERTS

	()///////
OREO CHEESECAKE Salted Caramel Ice Cream Allergens: 1, 2, 9, 11A	€7.95
TRADITIONAL VANILLA BOURBON CRÈME BRÛLÉE Fresh Berries, Sable Biscuit Allergens: 1, 2, 10A, 11A	€7.95
WARM CHOCOLATE BROWNIE Pistachio Ice cream, Chantilly Cream Allergens: 1, 2, 10G, 11A	€7.95

GALWAY **BAY HOTEL**

BAKED CARAMELISED APPLE & MIXED BERRY CRUMBLE Homemade Custard, Vanilla Bean Ice Cream Allergens: 1, 2, 9, 11A

SELECTION OF GOURMET ICE CREAM

Toffee Sauce, Wafer Basket Allergens: 1, 2, 11A

Allergens: 1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanut, 7. Sesame, 8. Soy, 9. Sulphur Dioxide, 10. Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10G. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin 🕑 Vegan, Vegetarian