

# ATLANTIC BAR MENU

## STARTERS

**SOUP OF THE DAY** 6.95  
Famous Homemade Multi-seed Bread  
Allergens: 2, 9, 11A

**WILD ATLANTIC WAY SEAFOOD CHOWDER** €8.95  
Harvest Homemade Multi-Seed Brown Bread & Irish Butter  
Allergens: 2, 3, 4, 5, 9, 11A, 12

**HOUSE PUMPKIN SALAD** €10  
Kalamata Olives, Coriander And Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves And Sherry Vinegar Dressing  
Allergens: 9, 14

**BBQ & CHILLI GLAZED CHICKEN WINGS** STARTERS: €9.95 | MAIN: €14 .95  
Blue Cheese Dressing  
Allergens: 1, 8, 11A

Vegan & Vegetarian menu available on request  
(Please ask your server)

## MAIN COURSE

**CAJUN GRILLED CHICKEN CAESAR SALAD** €16  
Crisp Cos Lettuce, Smoked Bacon Lardons, Parmesan & Crisp Tortilla Chips  
Allergens: 1, 2, 5, 13

**GALWAY BAY 8OZ BEEF BURGER** €18.95  
Brioche Bun, Mature Red Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries  
Allergens: 2, 9, 11a

**BUTTERMILK PIRI PIRI CHICKEN BURGER** €18.95  
Brioche Bun, Mature Smoked Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries  
Allergens: 2, 9, 11a

**TEMPURA BATTERED FISH & CHIPS** €18.95  
Mushy Peas, Tartar Sauce, House Fries  
Allergens: 2, 9, 11a

**FISH OF THE DAY** €22.95  
Chef's Seafood Main Course Special Of The Day  
Served With A Selection Of Fresh Market Vegetables And Potatoes  
Allergens: Please ask your server for more information

**ROAST OF THE DAY** €22.95  
Chef's Freshly Carved Classic Roast Of The Day  
Served With A Selection Of Fresh Market Vegetables And Potatoes  
Allergens: Please ask your server for more information

## SIDES

**HOUSE FRIES** €4.50  
Allergens: 1, 2, 11A

**FRESH MARKET VEGETABLES AND POTATOES** €4.95  
Allergens: 2, 9

**TOSSED SIDE SALAD** €3.95  
Allergens: 13

**TRUFFLE AND PARMESAN FRIES** €4.95  
Allergens: 1, 2, 11A

## DESSERTS

**OREO CHEESECAKE** €7.95  
Salted Caramel Ice Cream  
Allergens: 1, 2, 9, 11a

**WARM CHOCOLATE BROWNIE** €7.95  
Pistachio Ice Cream, Chantilly Cream  
Allergens: 1, 2, 10a

**BAKED CARAMELISED APPLE & MIXED BERRY CRUMBLE** €7.95  
Homemade Custard, Vanilla Bean Ice Cream  
Allergens: 1, 2, 9, 11a

**SELECTION OF GOURMET ICE CREAM** €7.95  
Toffee Sauce, Wafer Basket  
Allergens: 1, 2, 11a

## WE SPECIALISE IN...

LOCAL CRAFT BEERS, HOUSE FAVOURITE COCKTAILS & CAREFULLY SELECTED WINES

\*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.



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