

ATLANTIC BAR MENU

STARTERS

WILD ATLANTIC WAY SEAFOOD CHOWDER €11.00

Harvest Homemade Multi-Seed Brown Bread & Irish Butter
Allergens: 2, 3, 4, 5, 9, 11A, 12

HOUSE PUMPKIN SALAD €12.95

Kalamata Olives, Coriander And Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves And Sherry Vinegar Dressing
Allergens: 8, 9, 13, 14

BBQ & CHILLI GLAZED CHICKEN WINGS €11.50 | MAIN: €16.95

Blue Cheese Dressing
Allergens: 1, 2, 8, 9, 11A

SOUP OF THE DAY €7.50

Famous Homemade Multi-seed Bread
Allergens: 2, 9, 11A

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

MAIN COURSE

CAJUN GRILLED CHICKEN CAESAR SALAD €17.95

Crisp Cos Lettuce, Smoked Bacon Lardons, Parmesan & Crisp Tortilla Chips
Allergens: 1, 2, 5, 11A, 13

GALWAY BAY 6OZ BEEF BURGER €19.95

Brioche Bun, Mature Red Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries
Allergens: 1, 2, 8, 9, 11A, 13

BUTTERMILK PIRI PIRI CHICKEN BURGER €19.95

Brioche Bun, Mature Smoked Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries
Allergens: 1, 2, 9, 11A, 13

TEMPURA BATTERED FISH & CHIPS €21.50

Mushy Peas, Tartar Sauce, House Fries
Allergens: 1, 2, 9, 11A

FISH OF THE DAY €24.95

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 €24.95

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 €5.00

Allergens: 1, 2, 11A

FRESH MARKET VEGETABLES AND POTATOES €5.50

Allergens: 2, 9

TOSSED SIDE SALAD €5.00

Allergens: 13

TRUFFLE AND PARMESAN FRIES €5.95

Allergens: 1, 2, 11A

DESSERTS

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

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, 11A

BAKED CARAMELISED APPLE & MIXED BERRY CRUMBLE €7.95

Homemade Custard, Vanilla Bean Ice Cream
Allergens: 1, 2, 9, 10A, 11

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



GALWAY BAY HOTEL

Our Executive Head Chef, Robert Webster, along with our Executive Sous-Chef, Ciara Horan, and the Kitchen Team are passionate about creating simple, flavoursome dishes, using quality ingredients.

Our dishes are prepared using the freshest produce from locally sourced suppliers focusing on seasonal produce.

Our Food Provenance:

Chicken - Shannon Vale, Clonakilty, Co. Cork

Beef - Quigley Meats, Innismore, Co. Cork

Pork - Waldron Family Meats, Co. Roscommon

Fish - Galway Bay Seafoods & Atlantis of Kilmore Quay, Co. Wexford

Fruit & Vegetables - Dole & Burkes & Curley's Quality Foods, Co. Galway

Eggs - Corrib Eggs, Glenamaddy, Co. Galway

We make every effort to ensure our ingredients have not travelled far and are free from pesticides, waxes and preservatives.

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