

CEREALS

CORNFLAKES

11A

RICE KRISPIES ™

11.4

WEETABIX ™

11A

COCOPOPS ™

11A

MUESLI

10, 10D, 11A

GLUTEN FREE AVAILABLE

CONTINENTAL

HOMEMADE GRANOLA POT

Granola with Natural Yoghurt 2, 10D, 11A

FRESH FRUIT SALAD

Accompaniments, Natural Yoghurt

FRESHLY BAKED CROISSANT & DANISH BASKET

Gluten Free Available
1, 2, 11A

COLD MEAT & LOCAL CHEESE PLATE

2. 9

HOT PORRIDGE

Fresh Berries, Mixed Seeds, & Local Honey

JUICES

ORANGE JUICE, APPLE JUICE, & CRANBERRY JUICE

KICK THE WALL

Full Irish Breakfast

2 FREE-RANGE EGGS, BLACK & WHITE PUDDING, 2 WALDRON FAMILY BACON, SAUSAGE, TOMATOES, MUSHROOMS

1, 8, 9, 11A

WILD ATLANTIC MINI

Mini Irish Breakfast

FREE-RANGE EGG, WALDRON FAMILY BACON, BLACK & WHITE PUDDING, SAUSAGE, TOMATOES, MUSHROOM

1, 8, 9, 11A

DIVING BOARD OMELETTE

CARTY'S HAM & RED CHEDDAR

Please allow 15 mins cooking time 1, 2, 9

BLACKROCK TOWER

STACK OF AMERICAN STYLE PANCAKES

1, 2, 11A

VEGETARIAN BREAKFAST ®

FREE-RANGE EGG, VEGETARIAN SAUSAGE, TOMATOES, MUSHROOMS

1, 2, 8, 9, 11A

VEGAN OPTION AVAILABLE



EST. 1998

Led by Executive Head Chef Robert Webster and Sous-Chef Ciara Horan, our Kitchen Team crafts simple, flavoursome dishes using quality, seasonal ingredients from local suppliers.

OUR FOOD PROVENANCE

Beef

Quigley Meats Innismore, Co. Cork

Pork

Waldron Family Meats Co. Roscommon

Eggs

Corrib Eggs Co. Galway

Fish

Galway Bay Seafoods New Docks, Galway

Chicken

Shannon Vale Clonakilty, Co. Cork

Fruit & Veg

Dole Ireland Ltd Ballybane, Galway

Burkes Fruit & Veg Ltd Parkmore road, Galway

Curley's Quality Food Castlegar, Co. Galway

Galway Bay Brasserie menus are crafted using the freshest seasonal produce from locally sourced suppliers. We strive to use ingredients that haven't travelled far and are free from pesticides, waxes, and preservatives. We believe seasonal food is fresher, tastier, and more nutritious.

