

LUNCH MENU

SOUP

Galway Bay Atlantic Seafood Chowder €10.50
Famous Homemade Multi-Seed Brown Bread & Irish Butter
Allergens: 2, 3, 4, 5, 9, 11A, 12

V Chef's Seasonal Soup Of The Day €7.50
Freshly Baked Breads & Irish Butter
Allergens: 2, 9, 11A, 12

SALAD PLATES

V V Pier 56 Pumpkin Salad €12.50
Kalamata Olives, Coriander & Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves, Sherry Vinegar Dressing
Allergens: 8, 9, 13, 14

V V Thai Rice Noodle Salad €11.95
Glass Noodles, Crisp Marinated Vegetables, Soy, Sesame Seeds & Nori Seaweed
Allergens: 2, 7, 8, 9, 10D, 12

Seared Peppered Yellow Fin Tuna €14.50
Seared Tuna In Middle Eastern Spices, Pickled Vegetables, Wasabi Mayo, Pickled Ginger Kikkoman
Allergens: 1, 5, 6, 7, 8, 9, 12, 13

Classic Caesar Salad €14.95
Romaine Lettuce, Crispy Smoked Bacon, Aged Parmesan Cheese, Croutons
Add Grilled Cajun Irish Chicken + €3.00
Allergens: 1, 2, 5, 8, 9, 11A, 13

SANDWICHES, WRAPS & SOURDOUGH

V Sourdough Caprice Salad €13.50
Toons Bridge Burrata with Ripe Tomato, Basil oil, Rocket, Kalamata Olives, Aged Balsamic
Allergens: 2, 9, 11A

Spiced Glin Valley Chicken & Super Salad Wrap €14.95
Cajun Chicken, Quinoa & Baby Spinach, Hummus, Mixed Salad
Allergens: 1, 2, 8, 9, 11A, 13

V V Vegan Super Salad Wrap €14.95
Fried Falafels With Beetroot, Organic Greens, Spinach, Meaux Mustard Dressing
Allergens: 8, 9, 11A, 13

Fish Tacos €16.50
Tempura Haddock, Soft Shell Tortillas, Crushed Avocado, Picked Red Onions, Coriander Salsa
Allergens: 1, 2, 5, 8, 9, 11A, 13

Add A Cup Of Soup €4.00

Add Mixed Salad €5.00

All Sandwiches are Served with Fries

BIG DISHES

Galway Bay 6oz Beef Burger €18.95
6oz Classic Beef Burger, Brioche Bun, Onion Relish, Mature Red Cheddar, House Slaw, Fries
Allergens: 1, 2, 8, 9, 11A, 13

Tempura Line-Caught Haddock and Chips €18.95
Mushy Peas, Tartare Sauce, House Fries
Allergens: 1, 2, 5, 8, 9, 11A, 13

Freshly Carved Classic Roast Of The Day €19.95
Chive Mash, Market Vegetables, Rich Red Wine Jus
Allergens: See Specials Board

Catch Of The Day €20.95
Locally Landed Fresh Seafood served with Market Vegetables & Creamed Potato
Allergens: See Specials Board

Buttermilk Chicken Burger €18.95
Piri Piri Chicken, Brioche Bun, Bacon & Onion Relish, Mature Smoked Cheddar, House Slaw, Frank's Hot Sauce Aioli, Fries
Allergens: 1, 2, 8, 9, 11A, 13

Rigatoni Pasta €18.00
Chicken & Italian Sausage, Sprouting Broccoli, Roast Red Pepper, Parmesan Velouté
Allergens: 1, 2, 9, 11A

SIDES

House Fries €5.00
Allergens: 1, 2, 8, 11A

Mill House Organic Leaf Dressed Salad €5.00
Allergens: 9, 13

Fresh Market Vegetables & Potatoes €5.50
Allergens: 2, 9

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.

pier 56
CAFE & RESTAURANT

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 V Vegan, V Vegetarian.

DINNER MENU

STARTERS

Galway Bay Atlantic Seafood Chowder €11.00

Famous Homemade Multi-Seed Brown Bread & Irish Butter

Allergens: 2, 3, 4, 5, 9, 11A, 12

Seared Peppered Yellowfin Tuna €14.50

Seared Tuna In Middle Eastern Spices, Pickled Vegetables, Wasabi Mayo, Pickled Ginger Kikkoman

Allergens: 1, 5, 6, 7, 8, 9, 12, 13

Prawn Feuilleton €14.95

Crisp Fried Prawns, Avocado, Baby Romaine, Mango Gel

Allergens: 1, 3, 5, 8, 9, 11A, 12

BBQ & Chilli Chicken Wings €11.50

Blue Cheese Aioli, Celery Sticks

Allergens: 1, 2, 8, 9, 11A, 12, 13

Pier 56 Pumpkin Salad €12.95

Kalamata Olives, Coriander & Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves, Sherry Vinegar Dressing

Allergens: 8, 9, 13, 14

Toons Bridge Caprice Salad €11.50

Toons Bridge Burrata with Ripe Tomato, Basil Oil, Rocket And Kalamata Olives, Aged 12-Year-Old Balsamic

Allergens: 2, 9

Chef's Seasonal Soup Of The Day €7.50

Freshly Baked Breads & Irish Butter

Allergens: 2, 9, 11A, 12

SIDES

House Fries €5.00

Allergens: 1, 2, 8, 11a

Fresh Market Vegetables & Potatoes €5.50

Allergens: 2, 9

Mill House Organic Leaf Dressed Salad €5.00

Allergens: 8, 9, 13

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MAIN COURSE

Grilled Lemon Sole, Bonne Femme €25.50

Creamy Duchess Potato, Leek, Mushroom Gratin

Allergens: 2, 5, 9, 12

Tempura Line-Caught Haddock and Chips €21.50

Mushy Peas, Tartare Sauce, House Fries

Allergens: 1, 2, 5, 8, 9, 11A, 13

Panfried Medallions of Beef Fillet €37.00

Caramelised and Roast Shallot, Glazed Root Vegetables, Madeira Jus, House Fries

Allergens: 2, 8, 9, 11A, 12, 13

Ramen Broth €18.95

Crispy Pork, Miso Broth, Fresh Vegetables, Chilli, Noodles, Galangal, Coriander

Allergens: 1, 7, 8, 9, 11A, 12

Rigatoni Pasta €19.95

Chicken & Italian Sausage, Sprouting Broccoli, Roast Red Pepper, Parmesan Velouté

Allergens: 1, 2, 9, 11a

Buttermilk Chicken Burger €19.95

Piri Piri Chicken, Brioche Bun, Bacon & Onion Relish, Mature Smoked Cheddar, House Slaw, Frank's Hot Sauce Aioli, Fries

Allergens: 1, 2, 8, 9, 11A, 13

Galway Bay 6oz Beef Burger €19.95

6oz Classic Beef Burger, Brioche Bun, Onion Relish, Mature Red Cheddar, House Slaw, Fries



Allergens: 1, 2, 8, 9, 11A, 13

Freshly Carved Classic Roast Of The Day €24.95

Chive Mash, Market Vegetables, Rich Red Wine Jus

Allergens: See Specials Board



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

GROUPS MENU

2 COURSES €31.95 | 3 COURSES €36.95

STARTERS

Spicy Beef Croquettes

Chermoula and Grains, Cultured Yoghurt, Cucumber
Allergens: 1, 2, 8, 9, 11A, 13

Pier 56 Pumpkin Salad

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

Chef's Special Soup Of The Day

Freshly Baked Breads & Irish Butter
Allergens: 1, 2, 9, 11A, 12

MAIN COURSE

Tempura Line-Caught Haddock and Chips

Mushy Peas, Tartare Sauce, House Fries
Allergens: 1, 2, 5, 8, 9, 11A, 13

Buttermilk Chicken Burger

Piri Piri Chicken, Brioche Bun, Bacon & Onion Relish,
Mature Smoked Cheddar, House Slaw, Frank's Hot
Sauce Aioli, Fries
Allergens: 1, 2, 8, 9, 11A, 13

Freshly Carved Roast Of The Day

Chive Mash, Market Vegetables, Rich Red Wine Jus
Allergens: 2, 9, 11A, 12, 13

Catch Of The Day

Locally Landed Fresh Seafood served with Market
Vegetables & Creamed Potato
Allergens: 1, 2, 5, 9, 11A, 13

DESSERT

Apple & Berry Crumble

Freshly Baked and served with Vanilla Ice Cream
Allergens: 1, 2, 10A, 11A

Homemade Chocolate Brownie

Pistachio Ice-cream, Chantilly Cream
Allergens: 1, 2, 9, 11A

Oreo Cheesecake

Chocolate Sauce and Fresh Cream
Allergens: 1, 2, 9, 11A

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