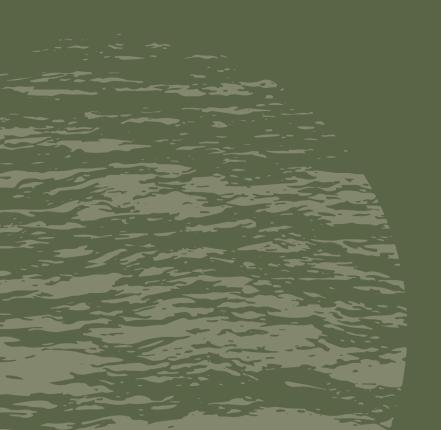


## BAY BRASSERIE

- RESTAURANT EST. 1998



### WILD ATLANTIC WAY CHEF'S SELECTION

#### **STARTERS**

#### Galway Crab Meat Salad (€12 Supplement)

Lambs Lettuce, Alfonzo Mango, Pickled Ginger and Apple 3|9|12

#### Pressed Terrine of Rabbit (€6.50 Supplement)

Braised Rabbit with Salted Iberica Ham, Pickled Girolles & Prune Chutney 1/2/9/10g

#### Seared Cleggan Scallops (€9 Supplement)

Grenobloise" Brioche Crouton, Baby Capers, Lemon Segments, Samphire & Noisette Butter
1/2/4/5/9/11a

#### **MAIN COURSES**

#### 7 oz Fillet of Beef (€17 Supplement)

Caramelised and Roast Shallot , Glazed Root Vegetables, Madeira Jus 2|9



80 | Quinta Seara d'Ordens Reserva, Douro Touriga Nacional Portugal | €37

9

#### Roasted Rump of Lamb (€11 Supplement)

Sauce Reform, Lovage Whipped Potato, Broccoli 1|2|9



89 | Stoneburn - Marlborough (Pinot Noir) New Zealand | €39

9

#### Poached Monkfish Fillet (€11 Supplement)

Mousseline Sauce, Pickled Kohlrabi, & Bok Choy and Keta Caviar 1/2/5/9/13



62 | Bodega Agnusdei - Rias Baixas, Val do Salnes (Albariño) Spain | €36

9

Welcome to



Enjoy stunning views of Galway Bay while choosing from our seasonal menu, made with the finest local ingredients and paired with wines from our hand-picked selection.

The Bay Brasserie offers an upscale yet casual dining experience with a classical twist. Executive Chef Robert Webster and Head Chef Ciara Horan have crafted a menu inspired by traditional cooking, using top-quality, locally sourced ingredients influenced by the Atlantic coastline.

From freshly caught local fish from Galway Bay and dry-aged beef to artisan cheeses and game, we're proud to cook with some of Ireland's best produce. Whether it's a romantic dinner, a family celebration, a business lunch, or simply a great meal out, the Bay Brasserie is the perfect choice.

#### BAY BRASSERIE DINNER MENU

Main Course €29\* 2 course dinner €39\*

3 course dinner €49\*

A sparkling start €8

Top family estate Valdo Marca Oro - Valdobbiadene DOCG (Prosecco) by a glass.

Perfect to sip and savour whilst you peruse our menu.

\*Supplements apply to the Wild Atlantic Way Chef's Selection Menu

ent Webster
EXECUTIVE CHEF

Ciara toran

HEAD CHEE

# **STARTERS**

#### Gourmet Soup of the Day

Served with Homebaked Bread Selection and Pure Irish Butter 2 | 9 | 11a | 12

#### Flamed Killary Mussels

Nduja Butter, Toast 1 | 2 | 4 | 9 | 11a

#### New Season Vegetable Salad

Kalamata Olives, Coriander and Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves. Sherry Vinegar Dressing 9 | 13 | 14

#### **Cured Local Mackerel**

Picked Vegetables, Horseradish and Wasabi, Fennel 5 | 7 | 8 | 9

#### **Spicy Beef Croquettes**

Roast Red Pepper Velouté, Crispy Bacon Crumb 1 | 2 | 9 | 11a

#### MAIN COURSES

#### **Braised Short Rib of Irish Beef**

Puy Lentils, Morteau Sausage, Sherry Vinegar and Forest Herbs 2 | 8 | 9 | 12 | 13

#### Crispy Asian Pork Belly (Abodo)

Poached Egg, Soy, Coriander, Fried Garlic, Rice Wine Vinegar, and Steamed Basmati 1|7|8|9

#### Seafood Panache

Selection of Fresh Seafood, Beurre Blanc, Tomato Compote, Pomme Dauphine 1/2/9/11a

#### Fricassée of Chicken

New Season Asparagus 3 ways: Puree, Arancino, Steamed with Pecorino
1|2|9|11a

#### Line Caught Sea Bass

Cassoulet of Seafood, Orzo, Tomato Sugo with Nduja 2|3|4|5|9|11a

#### Chef's Freshly Carved Classic Joint of the Day

Please ask your server Please ask your server

#### **SIDES**

#### **House Fries**

2 | 9 | 11a

Steamed Tender Stem Broccoli, Pine Nuts and Irish Regato Cheese

Potato Gratin, Nutmeg and Garlic, Thyme Leaves

Fresh Market Vegetables
& Potatoes

2 | 9

Tossed Side Salad 8 | 9 | 13

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

## DESSERTS

#### Classic Baked Alaska

Pecan Meringue, Grand Mariner Genoise, Vanilla Bourbon Ice Cream 1, 2, 11a

#### **Galway Bay Trifle**

Macerated Strawberries, Sherry-Soaked Sponge, Homebaked Custard and Chantilly Cream 1/2/9/11a

#### Warm Sticky Toffee Pudding

Raisin Ice Cream, Butterscotch Sauce 1/2/11a

#### Vanilla Crème Brulée

Bramly Apple, C aramelised Top, Homemade Shortbread 1|2|9|11a

#### Selection of Irish Creamery Ice Cream

Pure Irish Ice Cream, Wafer Tuille and Coulis 1/2/9/11a

#### **Desserts Special of the Day**

Please ask y our server Please ask your server for allergens



#### FOOD PROVENANCE

We source our products from the following suppliers:

Beef	Quigleys Meats Innismore, Co.Cork	Pork	Waldron Meats Co. Roscommon
Eggs	Corrib eggs Glenamaddy, Co. Galway	Chicken	Shannon Vale Clonakilty, Co Cork
Fruit & Veg	Dole Foods Galway City Burke's Fruit & Veg Briarhill, Galway Curley's Fruit & veg Co. Galway	Fish	Galway Bay Seafoods Galway City Atlantis Seafoods Kilmore Quay, Wexford

At The Bay Brasserie, our menus are prepared using the freshest produce from locally sourced suppliers focusing on seasonal produce.

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

Seasonal food is fresher, tastier and more nutritious for you our Guest. We can't wait to welcome you in and share it with you soon.

