

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 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 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 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.

The logo for Pier 56 Kitchen & Wine Bar. It features the word 'pier' in a large, dark green, serif font, followed by a stylized illustration of a bridge or pier structure. To the right of this is the number '56' in a large, orange, serif font. Below the 'pier' and '56' is the text 'KITCHEN & WINE BAR' in a smaller, dark green, serif font, with an ampersand between 'KITCHEN' and 'WINE BAR'.

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.

pier 56

KITCHEN & WINE BAR

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

Burke's Fruit & Veg Ltd
Parkmore road, Galway

Curley's Quality Food
Castlegar, Co. Galway

Our **Pier 56** 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.



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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 Feuillette €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

Tapas Board €18.00

Selection of Charcuterie Meats and Rustic Country Terrine, Seasonal Chutney, Hummus, Buffalo Mozzarella and Kalamata Olives, Served with Pickled Garden Vegetables and Toasted Sourdough

1, 2, 9, 13, 11a

85 | Baron de Ley Reserve (Tempranillo) Spain | Bottle €42 | Glass €11

Rigatoni Pasta €19.95

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

Allergens: 1, 2, 9, 11a

82 | Chianti Classico (Sangiovese) - Granaio - Italy | Bottle €36 | Glass € 9.50

Ramen Broth €18.95

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

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

51 | Nicolle - Chablis (Chardonnay) France | Bottle €44 | Glass €11.50

Buttermilk Chicken Burger €19.95

Buttermilk Chicken with Piri Piri Seasoning, Brioche Bun, Bacon & Onion Relish, Mature Smoked Cheddar, Frank's Hot Sauce Aioli, Fries

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

70 | Barton & Guestier (Organic Merlot) France | Bottle €38 | Glass €10

Tempura Line-Caught Haddock and Chips €21.50

Mushy Peas, Tartare Sauce, House Fries

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

57 | Pa Road (Sauvignon Blanc) Marlborough | Bottle €42 | Glass €11

Galway Bay 6oz Beef Burger €19.95

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

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



78 | St Hallett (Shiraz) - Barossa - Australia | Bottle €45 | Glass € 12

Gourmet Handcrafted Sausages €19.95

A Rotating Chef's Selection of Artisan Sausages with Sweet Caramelised Onions, Homemade Gravy, with Velvety Champ Mash.

2, 9, 11a, 13

52 | Gustave Lorentz (Riesling Reserve) Alsace | Bottle €45 | Glass €12

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A greener stay,
a greater tomorrow.