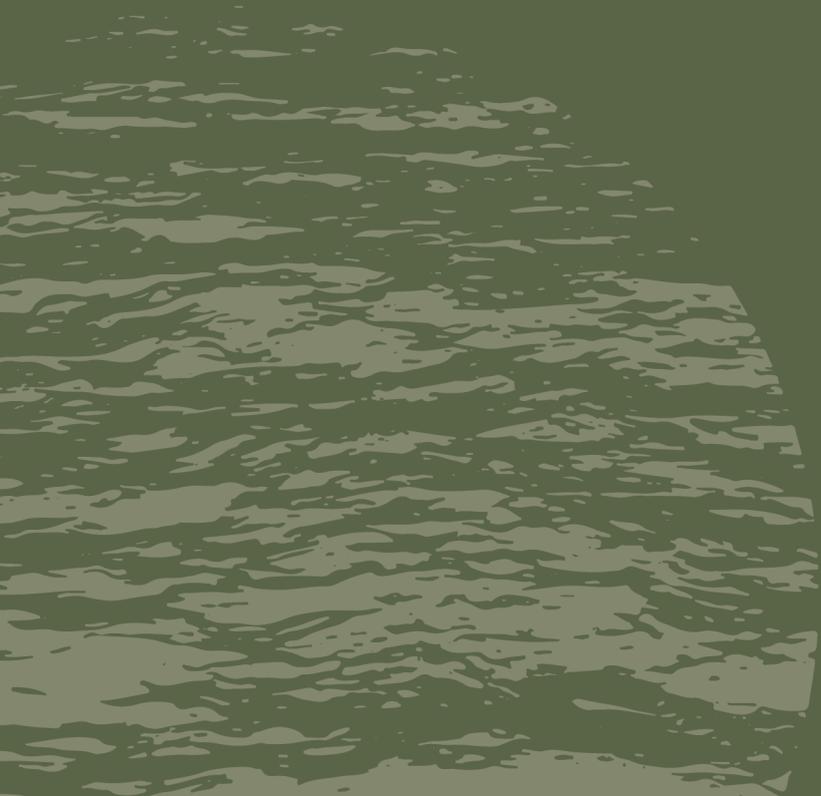


BAY
BRASSERIE

— RESTAURANT —

EST. 1998



WILD ATLANTIC WAY

CHEF'S SELECTION

STARTERS

Galway Crab Meat Salad

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

Pressed Terrine of Rabbit

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

Searred Cleggan Scallops

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

MAIN COURSES

7 oz Fillet of Beef

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



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

9

Roasted Rump of Lamb

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



89 | Stoneburn - Marlborough (Pinot Noir)
New Zealand

9

Poached Monkfish Fillet

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



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

9

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



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



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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

2

Potato Gratin, Nutmeg and Garlic, Thyme Leaves

2

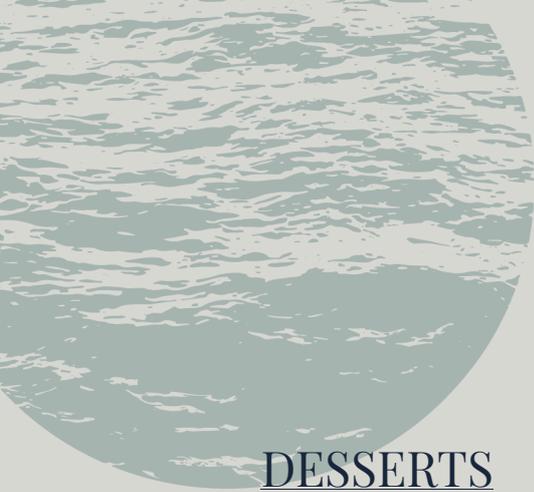
Fresh Market Vegetables & Potatoes

2 | 9

Tossed Side Salad

8 | 9 | 13

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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, Caramelised Top, Homemade Shortbread

1 | 2 | 9 | 11a

Selection of Irish Creamery Ice Cream

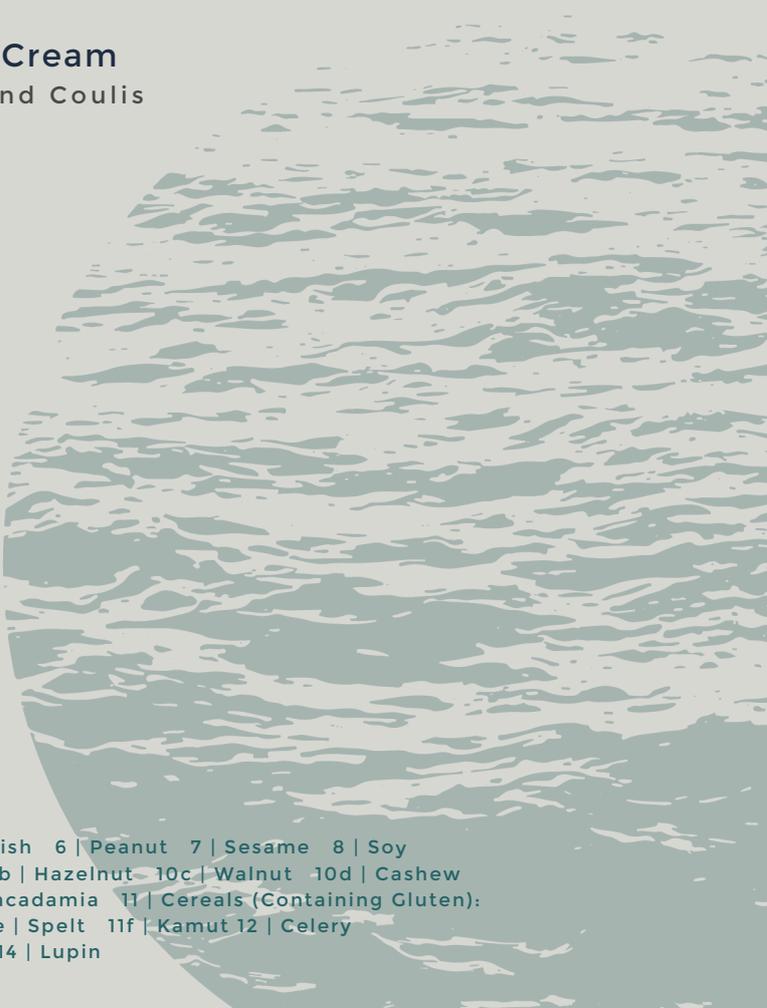
Pure Irish Ice Cream, Wafer Tuille and Coulis

1 | 2 | 9 | 11a

Desserts Special of the Day

Please ask y our server

Please ask your server for allergens



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FOOD PROVENANCE

We source our products from the following suppliers:

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

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.

