

LUNCH MENU

SOUP

Galway Bay Atlantic Seafood Chowder

Famous Homemade Multi-Seed Brown Bread & Irish Butter

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

V Chef's Seasonal Soup Of The Day

Freshly Baked Breads & Irish Butter

Allergens: 2, 9, 11A, 12

SALAD PLATES

V 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

V Thai Rice Noodle Salad

Glass Noodles, Crisp Marinated Vegetables, Soy, Sesame Seeds & Nori Sea weed

Allergens: 2, 7, 8, 9, 10D, 12

Seared Peppered Yellow Fin Tuna

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

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

Toons Bridge Burrata with Ripe Tomato, Basil oil, Rocket, Kalamata Olives, Aged Balsamic

Allergens: 2, 9, 11A

Spiced Glin Valley Chicken & Super Salad Wrap

Cajun Chicken, Quinoa & Baby Spinach, Hummus, Mixed Salad

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

V Vegan Super Salad Wap

Fried Falafels With Beetroot, Organic Greens, Spinach, Meaux Mustard Dressing

Allergens: 8, 9, 11A, 13

Fish Tacos

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

Add Mixed Salad

All Sandwiches are Served with Fries

BIG DISHES

Galway Bay 6oz Beef Burger

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

Mushy Peas, Tartare Sauce, House Fries

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

Freshly Carved Classic Roast Of The Day

Chive Mash, Market Vegetables, Rich Red Wine Jus

Allergens: See Specials Board

Catch Of The Day

Locally Landed Fresh Seafood served with Market Vegetables & Creamed Potato

Allergens: See Specials Board

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

Rigatoni Pasta

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

Allergens: 1, 2, 9, 11A

SIDES

House Fries

Allergens: 1, 2, 8, 11A

Mill House Organic Leaf Dressed Salad

Allergens: 9, 13

Fresh Market Vegetables & Potatoes

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
KITCHEN & 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
V Vegan, V Vegetarian.

DINNER MENU

STARTERS

Galway Bay Atlantic Seafood Chowder

Famous Homemade Multi-Seed Brown Bread & Irish Butter

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

Seared Peppered Yellowfin Tuna

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

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

Prawn Feuillète

Crisp Fried Prawns, Avocado, Baby Romaine, Mango Gel

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

BBQ & Chilli Chicken Wings

Blue Cheese Aioli, Celery Sticks

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

Toons Bridge Caprice Salad

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

Freshly Baked Breads & Irish Butter

Allergens: 2, 9, 11A, 12

SIDES

House Fries

Allergens: 1, 2, 8, 11a

Fresh Market Vegetables & Potatoes

Allergens: 2, 9

Mill House Organic Leaf Dressed Salad

Allergens: 8, 9, 13

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MAIN COURSE

Tapas Board

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

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 Both

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

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

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

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

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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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.



GALWAY
BAY HOTEL



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A greener stay,
a greater tomorrow.