

ATLANTIC BAR MENU

STARTERS

CLASSIC BATCH TOASTIE

Traditional Buttered Irish loaf, thick cut baked Ham, mature Irish White Cheddar, Daves Tomato Relish, Salted Crisps
Allergens: 1, 2, 9, 11a

HOUSE PUMPKIN SALAD

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

BBQ & CHILLI GLAZED

CHICKEN WINGS

Blue Cheese Dressing
Allergens: 1, 2, 8, 9, 11A

SOUP OF THE DAY

Famous Homemade Multi-seed Bread
Allergens: 2, 9, 11A

Vegan & Vegetarian menu available on request
(Please ask your server)

MAIN COURSE

CAJUN GRILLED CHICKEN CAESAR SALAD

Crisp Cos Lettuce, Smoked Bacon Lardons, Parmesan & Crisp Tortilla Chips
Allergens: 1, 2, 5, 11A, 13

GALWAY BAY 6OZ BEEF BURGER

Brioche Bun, Mature Red Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries
Allergens: 1, 2, 8, 9, 11A, 13

BUTTERMILK PIRI PIRI CHICKEN BURGER

Brioche Bun, Mature Smoked Cheddar, Onion & Bacon Relish, Traditional House Slaw, House Fries
Allergens: 1, 2, 9, 11A, 13

TEMPURA BATTERED FISH & CHIPS

Mushy Peas, Tartar Sauce, House Fries
Allergens: 1, 2, 9, 11A

FISH OF THE DAY

Chef's Seafood Main Course Special Of The Day Served With A Selection Of Fresh Market Vegetables And Potatoes
Allergens: Please ask your server for more information

ROAST OF THE DAY

Chef's Freshly Carved Classic Roast Of The Day Served With A Selection Of Fresh Market Vegetables And Potatoes
Allergens: Please ask your server for more information

SIDES

HOUSE FRIES

Allergens: 1, 2, 11A

€5.00

FRESH MARKET VEGETABLES AND POTATOES

Allergens: 2, 9

€5.50

TOSSED SIDE SALAD

Allergens: 13

€5.00

TRUFFLE AND PARMESAN FRIES

Allergens: 1, 2, 11A

€5.95

DESSERTS

Vegan & Vegetarian menu available on request
(Please ask your server)

OREO CHEESECAKE

Salted Caramel Ice Cream
Allergens: 1, 2, 9, 11A

WARM CHOCOLATE BROWNIE

Chocolate Ice Cream, Chantilly Cream
Allergens: 1, 2, 11A

BAKED CARAMELISED APPLE & MIXED BERRY CRUMBLE

Homemade Custard, Vanilla Bean Ice Cream
Allergens: 1, 2, 9, 10A, 11

SELECTION OF GOURMET ICE CREAM

Toffee Sauce, Wafer Basket
Allergens: 1, 2, 11a

WE SPECIALISE IN...

LOCAL CRAFT BEERS, HOUSE FAVOURITE COCKTAILS & CAREFULLY SELECTED WINES

*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.



GALWAY
BAY HOTEL

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