



Welcome to  
The Bay Brasserie

While enjoying the beautiful views of the world-famous Galway Bay, choose from our seasonally themed menu. We make the very best of the finest local ingredients and accompany these by fine wines from our superb cellar.

The Bay Brasserie offers a unique and classical dining experience. Executive Chef Robert Webster and Head Chef Ciara Horan have created a menu based on the founding principles of classical cookery, but with a modern twist. Every dish is prepared using only the finest ingredients, sourced locally where possible and changing with season. We are lucky to have one of the finest larders in Europe from which to cook, delicious fish caught locally and supplied daily, dry aged beef, fantastic artisan organic cheeses and wonderful game. So, whether it's a quiet dinner for 2, a celebration for family and friends, a business meeting or just a great dining experience, 'The Bay Brasserie' has it all.

Please Enjoy

*Robert Webster*

**Executive Chef**

*Ciara Horan*

**Head Chef**

# Bay Brasserie

Our fantastic new menu is complemented by carefully selected wines from our extensive wine list to enjoy with your meal by our Award Winning European Sommelier.

**Choose from: Starter Course: €9.95 Main Course: €22.95 (8 Euro Steak Supplement)  
Dessert Course: €7.95 Tea / Coffee: €2.50**

## A sparkling start €8.00

**Top family estate Valdo Marca Oro - Valdobbiadene DOCG (Prosecco) by a glass.  
Perfect to sip and savor whilst you peruse our menu. (12)**

## Starters

### **Winter Sweet Potato Salad (6)(9)(13)**

Cumin, Coriander, Pickled Beets, Spouting Broccoli, Roasted Peanuts

### **Wild Atlantic Seafood Plate (2)(3)(5)(11a)**

Salmon Tar-Tar with Apple, Prawn Fritter, Salmon Rilette

### **Chicken Liver Parfait (1)(2)(9)(11a)**

Red Onion Jam, Hazelnuts, Sourdough Toast

### **Pressed Carty's Pork Belly / Black Pudding (9)(2)(1)(13)(11a)**

Celeriac Remoulade, Endive and Apple Crisps

### **Traditional Irish Smokies (2)(5)(9)**

Smoked Haddock, Crème Fraiche, Cherry Tomato, Spring Onions, Mature Cheddar

### **Chefs Special Starter of the Day**

Please ask your Server

### **Gourmet Soup of the Evening (2)(9)(11a)**

Served with Home Baked Bread Selection and Irish Butter

## **Vegan & Vegetarian Menus available on request.**

Please ask your server.

**ALLERGENS: (1)Egg (2) Milk (3)Shell Fish (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, 11Cereals (Containing Gluten): 11 a Wheat, 11b Rye, 11c Barley, 11d Oats, 11e spelt, 11f Kamut (12)Celery (13)Mustard (14)Lupin**

*All our beef is of Irish Origin*

# Bay Brasserie

## Main Courses

### **Chefs Special Main Course of the Day**

Please ask your Server

#### **10oz Beef Striploin Steak (11a)(2)**

*(€8 Supplement)*

Wellington Style, Spinach, Mushroom Duxelle, Madeira Jus

**Wine suggestion: Baron De Ley Reserva , Rioja, Spain €36.00**

#### **Peppered Venison Rump (9)(2)**

Spiced Red Cabbage, Butter Poached Vegetables, Redcurrant and Port Jus

**Wine suggestion: Quinta Seara d'Ordens Reserva Douro, Portugal €32.00**

#### **Honey Roast Duck Leg (2)(9)**

Creamed Spiced Butternut Squash, Grand Marnier and Green Peppercorns

**Wine suggestion: Terranoble Chile – Pinot Noir reserve €33.00**

#### **Chicken Supreme (2)(9)**

Potato Gratin, Cep Mushrooms, Petit Pois and Herb, Jerusalem Artichokes

**Wine suggestion: Bodega Agnusdei – Rias Baixas, Val do Salnes (Albarino) €33.00**

### **Chefs Freshly Carved Classical Joint of the Day**

Please ask your Server

#### **Baked Hake Fillet (2)(5)(9)(11a)**

Parsley Puree, Nduja Sausage, Ratte Potato, Capers, Coriander Salad

**Wine suggestion: Domaine Charly Nicolle, Chablis, France €36.00**

#### **Baked Atlantic Seatrout Fillet (2)(3)(4)(5)(9)**

Shellfish Sauce, Coco Beans, Samphire and Balsamic Shallot

**Wine suggestion: Goldwater – Marlborough (Savignon Blanc) €33.00**

All main courses are accompanied by one side dish listed below

**Additional Side Orders €3.50**

**Chunky House Fries, (2)(9)(11a) Fresh Market Vegetables & Potatos (2)(9)  
Tossed Side Salad (13), Chunky Truffle & Parmesan Fries (2) (9)(14)**

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# Bay Brasserie

## Desserts

**Coconut Cheesecake (1)(2)(11a)**  
Chocolate Ganache, Rum Ice Cream

**Digestive Suggestion: Dessert Wine, Epitome Late Harvest, Riesling: €7.50**

**Apple and Berry Crumble (1)(2)(11a)**  
Homemade Custard

**Digestive Suggestion: Crème De Menthe: Mint Liqueur €5.45**

**Baileys Crème Brulee (1)(2)(11a)**  
Sable Biscuit, Caramelised Apple

**Digestive Suggestion: Grand Marnier Liqueur: Fine Cognac & Bitter Orange Peel €5.30**

**Toffee Chocolate Mousse (1)(2)(11a)**  
Candied Cherries, Bourbon Vanilla Ice Cream  
**Digestive Suggestion: Hennessy X.O: €11.50**

**Selection of Ice Cream (1)(2)(11a)**  
Wafer Basket, Toffee Sauce

**Digestive Suggestion: Fratelli Ramazzotti Sambuca: Anise, Licorice & Elderflower  
Flavoured Liqueur: €5.45**

**Dessert of the Day**  
Please Ask Your Server

**Digestive Suggestion: Crème De Menthe: Mint Liqueur: €5.45**

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## Digestifs

Dessert Wine, Epitome Late Harvest, Riesling:	€7.50
Hennessy V.S.O.P:	€6.30
Hennessy X.O:	€11.50
LBV Port, Graham's, 2009:	€4.95
Fratelli Ramazzotti Sambuca: Anise, Licorice & Elderflower Flavoured Liqueur	€5.45
Crème De Menthe: Mint Liqueur	€5.45
Grand Marnier Liqueur: Fine Cognac & Bitter Orange Peel	€5.30
Irish Mist: Whiskey, Honey & Aromatic Spices	€5.45