

BAY BRASSERIE MENU

STARTERS €9.95

SUMMER SWEET POTATO SALAD 6, 9, 13
CUMIN, CORIANDER, PICKLED BEETS, SPROUTING BROCCOLI, ROASTED PEANUTS

WILD ATLANTIC SEAFOOD PLATE 2, 3, 5, 11A
SALMON TARTARE WITH APPLE, PRAWN FRITTER, SALMON RILLETTE

CHICKEN LIVER PARFAIT 1, 2, 9, 11A
RED ONION JAM, HAZELNUTS, SOURDOUGH TOAST

TRADITIONAL IRISH SMOKIES 2, 5, 9
SMOKED HADDOCK, CRÈME FRAICHE, CHERRY TOMATO, SPRING ONIONS, MATURE CHEDDAR

PLOUGHMAN'S COURSE HAM HOCK TERRINE 2, 11A, 12, 13
PICKLED VEGETABLES, TOASTED SOURDOUGH BREAD

CHEF'S 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 MENU AVAILABLE ON REQUEST
PLEASE ASK YOUR SERVER **V** **V**

MAIN COURSES €22.95

CHEF'S SPECIAL MAIN COURSE OF THE DAY
PLEASE ASK YOUR SERVER

10oz BEEF STRIPLOIN STEAK 11A, 12
WELLINGTON STYLE, SPINACH, MUSHROOM DUXELLES, MADEIRA JUS
*€10.00 SUPPLEMENT

PISTACHIO CRUMBED PORK FILLET & SMOKED BACON 2, 9, 10G
WHOLEGRAIN MUSTARD MOUSSELINE, GLAZED CARROT, SPINACH & PUDDING CROQUETTE, PORT JUS

HONEYROAST DUCK LEG 2, 9
CREAMED SPICED BUTTERNUT SQUASH, GRAND MARNIER AND GREEN PEPPERCORNS

ROAST CHICKEN SUPREME 2, 9
FIGS, BABY CARROTS, GRATIN POTATO, RICOTTA CHEESE, PORT JUS

CHEF'S FRESHLY CARVED CLASSICAL JOINT OF THE DAY
PLEASE ASK YOUR SERVER

BAKED HAKE FILLET 2, 5, 9
PARSLEY PUREE, NDUJA SAUSAGE, RATTE POTATO, CAPERS, CORIANDER SALAD

BAKED SEA TROUT 2, 5, 9, 13
WHOLEGRAIN MUSTARD AND DILL VELOUTÉ, COCO BEANS, SAMPHIRE AND BALSAMIC SHALLOT

VEGAN & VEGETARIAN MENU AVAILABLE ON REQUEST
PLEASE ASK YOUR SERVER **V** **V**

ALL MAIN COURSES ARE ACCOMPANIED BY ONE SIDE DISH LISTED BELOW

EXTRA SIDE DISH €4.95

SIDES €4.95

CHUNKY HOUSE FRIES 2, 9, 11A

FRESH MARKET VEGETABLES & POTATOES 2, 9

TOSSED SIDE SALAD 13

CHUNKY TRUFFLE & PARMESAN FRIES 2, 9, 14

DESSERTS €7.95

COCONUT CHEESECAKE 1, 2, 11A
CHOCOLATE GANACHE, RUM ICE CREAM

APPLE AND BERRY CRUMBLE 1, 2, 11A
HOMEMADE CUSTARD

BAILEY'S CRÈME BRÛLÉE 1, 2, 11A
SABLE BISCUIT, CARAMELIZED APPLE

WARM CHOCOLATE BROWNIE 1, 2, 11A
VALRHONA CHOCOLATE SAUCE, SALTED CARAMEL ICE CREAM

SELECTION OF ICE CREAM 1, 2, 11A
WAFER BASKET, TOFFEE SAUCE

DESSERT SPECIAL OF THE DAY
PLEASE ASK YOUR SERVER

TEA/ COFFEE 2.50

WE SPECIALISE IN...

LOCAL CRAFT BEERS

HOUSE FAVOURITE COCKTAILS

CAREFULLY SELECTED WINES

DIGESTIFS

DESSERT WINE, EPITOME LATE HARVEST, RIESLING: 7.50

HENNESSY V.S.O.P 6.50

HENNESSY X.O 15.50

LBV PORT, GRAHAM'S, 2009 5.30

FRATELLI RAMAZZOTTI SAMBUCA 6.00
ANISE, LIQUORICE & ELDERFLOWER FLAVOURED LIQUEUR

CRÈME DE MENTHE 5.70
MINT LIQUEUR

GRAND MARNIER LIQUEUR 5.50
FINE COGNAC & BITTER ORANGE PEEL

IRISH MIST 5.70
WHISKEY, HONEY & AROMATIC SPICES

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.

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

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GALWAY
BAY HOTEL



GALWAY BAY HOTEL

Our Executive Head Chef, Robert Webster, along with our Executive Sous-Chef, Ciara Horan, and the Kitchen Team are passionate about creating simple, flavoursome dishes, using quality ingredients.

Every opportunity is taken to source ingredients, with the area boasting a huge variety of wonderful suppliers.

We want to create a memorable dining experience for you through excellent food, wonderful service and a great atmosphere.

Enjoy!

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