

GOAT'S CHEESE BON BONS €8.50

Panko Crumbed, Fried served on a Beetroot,
Apple & Red Onion Relish with a
Basil Pesto Vinaigrette (E/G/D/N)

CRAB TASTING PLATE €11.50

Crab Cake with a Lemon Dill Mayonaise,
Crab Claws in Garlic Butter & Crab Timbale,
served with Toasted Flatbread (C/D/G/E)

SMOKED SALMON €9.50

Served on a Tossed House Salad with
Feta Cheese, Red Onion & Capers (C/F/E/D)

CLEW BAY STEAMED MUSSELS €10.50

Cooked in their Shells with a Garlic, White Wine,
Chives & Cream reduction or in a Coconut,
Ginger, Spring Onion Broth (MC/D)

**BLUE CHEESE PEAR &
SPINACH SALAD €8.50**

with Toasted Pine Nuts & a
Balsamic Vinaigrette (D/N)

DUCK WONTONS €8.50

Drizzled with a Hoisin Ginger Sauce, Pickled Cucumber
& Cranberry Five Spiced Ketchup (E/G/SY)

CHILLI & CHORIZO PRAWNS €10.50

Sauteed in Garlic, Paprika & Butter,
with Garlic Toast (G/C)

CRISPY MUSHROOMS €8.50

Golden Fried Breaded Mushrooms with
Garlic Chive Mayonnaise (G/E/D)

CAESAR SALAD €7.90

Romaine Lettuce tossed with Caesar Dressing,
Parmesan Cheese Shavings & Croutons
with CHICKEN €8.90, with SALMON €9.50,
with CAJUN PRAWNS €9.50 (D/F/C)

**FRESHLY MADE
SOUP OF THE DAY (D/G) €5.00**

**ATLANTIC SEAFOOD
CHOWDER (G/D/F/C/MC/E) €8.50**

SALADS

SEAFOOD PLATTER €23.50

A Salad of Crab, Smoked Salmon, Shrimp
& Poached Salmon served with a warm bowl of
Mussels in a Garlic Cream Broth (MC/C/F)

BUILD YOUR OWN SALAD €14.50

House Ceasar Salad *OR* Tossed House Salad
8oz Teriaki Striploin Steak **€8.00 add**
Peri Peri Chicken Fillet **€5.00 add**
Cajun Spiced Prawn Skewers **€8.00 add**

FISH & FOWL

GINGER CRUSTED SALMON €20.00

Supreme of Salmon topped with Crushed Ginger,
marinated in Garlic, Soy & Lime Juice served over
Wilted Spinach (SY/F)

TEMPURA JUMBO PRAWNS €22.00

Fried in a Light Crispy Batter with a Wasabi Mash
Potato duo of Sweet Chilli Sauce
& Pesto Cream Sauce (C/GD/N)

BAKED FILLET OF COD €22.00

Served on Panfried Sliced Baby Potatoes, Chorizo &
Spring Onion with a Shrimp Butter Sauce (F/C/D)

SURF & TURF €24.50

Grilled 4oz Fillet Mignon & Pan Fried Jumbo Shrimp
served with Garlic White Wine & Cream Reduction (C/D)

GRILLED SALMON €20.00

Your choice of Cajun, Pesto Crusted or Plain Grilled
Salmon Supreme served on Mashed Potato with a
Shrimp & Basil Cream Sauce (F/N/D)

CRAB CRUSTED SWORDFISH €24.00

Baked and Served with a Shrimp Risotto,
Chive Beure Blanc

ROAST FIVE SPICE HALF DUCK €22.00

Served on a Panfried Vegetable, Ginger, Soya,
Garlic, Hoisin & Noodle Stir-fry (S/G)

OLD ARCH CHICKEN SUPREME €19.50

Breast of Chicken Stuffed with Black Pudding,
Wrapped in Bacon & served with a Mushroom
& Brandy Sauce (G/E/D)

PERI PERI GRILLED CHICKEN €19.50

On a bed of Penne Pasta in a Spinach, Spring Onion,
Garlic & Parmesan Cheese, Cream Sauce
with Garlic Toast (G/E/D)

PARMESAN CRUSTED CHICKEN €19.50

Breast of Chicken Coated in Parmesan Cheese, Pan
Fried, served with Garlic Mashed Potato, Sundried
Tomato & Mushroom Cream Sauce (G/E/D)

VEGETARIAN & VEGAN

TEMPURA OF VEGETABLES €19.00

Green Beans, Red Peppers, Broccoli & Courgette in a Light Tempura Batter with Sweet Chilli Noodles & a Teriyaki, Ginger, Sesame Oil & Chilli Dip (N/S/Y/G)

THAI RED CURRY €19.00

Carrots, Potato, Peas, Green Beans, Cauliflower, Onion & Spinach in a Mild Red Curry Sauce with Basmati Rice, Poppadom & Mango Chutney

VEGAN FAJITAS €18.00

Pan Fried Vegetables & Kidney Beans, in a Fajita Sauce served on a sizzling skillet with Tortillas, Salsa & Rice (G)

FROM THE BUTCHERS BLOCK

PRIME IRISH HEREFORD BEEF

STRIPLOIN STEAK (G/D)

8oz €22.50 12oz €25.50

FILLET STEAK (G/D)

9oz €28.00

T-BONE STEAK (G/D)

16oz €28.00

All Steaks served with Sauté Mushrooms & Onion Rings, Baked Potato **OR** House Fries (G/D)

SURF YOUR TURF €7.00 add

Add Grilled Prawns to any of the above Steaks

Your choice of; Brandy & Mushroom Sauce, Pepper Sauce, Blue Cheese Cream Sauce, Garlic Butter (G/D)

FILLET MEDALLIONS €27.00

With Cheddar Cheese Mashed Potato and a Whiskey, Pepper Cream Sauce (G/D)

RACK OF LAMB €25.50

Roasted with a Garlic & Herb Crust, served on Gratin Potatoes with a Madeira Jus (G/D)

PANCETTA WRAPPED PORK FILLET €21.00

Roasted and Sliced served on a Wholegrain Mustard Mashed Potato with Garlic Wilted Spinach & a Cider Cream Sauce (G/D)

MEXICAN FAJITAS

Served on a Sizzling Skillet with Tortillas, Cheddar Cheese, Sour Cream & Salsa (G/D)
with **CHICKEN** €19.50 with **BEEF** €20.50 with **PRAWNS** €21.50

SIDE ORDERS

House Fries
€3.50

Onion Rings (G/D)
€3.50

Side Salad (G/D)
€3.50

Lyonnaise Potatoes (D)
€4.00

Vegetables & Potatoes
of the Day (G/D) €4.00

Sauté Mushrooms (D)
€3.50

Gratin Potatoes (D)
€4.50

Braised Red Cabbage
(S) €3.50

Garlic Cheese Bread
(G/D) €3.50

Baked Potato
€3.50

Basil Whipped
Potatoes (N/D) €3.50

Sweet Chilli Wedges
€4.00

**ALL DISHES (EXCEPT PASTA & FAJITA DISHES) SERVED WITH
VEGETABLES & POTATO OF THE DAY**

ALLERGENS

OUR VEGETABLES/SALADS MAY CONTAIN DAIRY & SEASONING, PLEASE CONSULT YOUR SERVER AS THESE CAN BE OMITTED (G) GLUTEN (E) EGGS (D) DAIRY (F) FISH (C) CRUSTACEANS (MC) MOLLUSCS (L) LUPEN (M) MUSTARD (N) NUTS (SS) SESAME SEEDS (SY) SOYA (CE) CELERY (SD) SULPHUR DIOXIDE
GLUTEN FREE/COELIAC FRIENDLY OPTIONS AVAILABLE, PLEASE CHECK WITH YOUR SERVER

OUR SUPPLIERS

MEAT: NIAL HEFFERNAN BUTCHERS CLARE MORRIS, DAWN MEATS BALLYHAUNIS, DEREK SHERIDAN BUTCHERS TUBBERCURRY & MILL MEATS MILLTOWN **POULTRY:** COSTELLO McDERMOTT **FISH:** STARCREST SEAFOOD & STAR SEAFOODS GALWAY **DAIRY:** PAT HESSON CONNAUGHT GOLD **EGGS:** WEST-A-WAKE KILTIMAGH **SPECIALITY ITEMS:** PALLAS FOODS **VEGETABLES:** TOM CONNOLLY HOLLYMOUNT & BALLA MUSHROOMS **ORGANIC SALAD:** AUDREY HESSON WILLIAMSTOWN **BREADS:** O'HARA'S COFFEE: FLANNERY COFFEE MILLTOWN