

# ATLANTIC BAR MENU

## STARTERS

<b>HOMEMADE SOUP OF THE DAY</b> 2, 9, 11A, 12	5.95
FAMOUS HOMEMADE MULTI-SEED BREAD	
<b>WILD ATLANTIC WAY SEAFOOD CHOWDER</b> 2, 4, 5, 9, 11A, 12	7.95
HARVEST HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER	
<b>BBQ &amp; CHILLI GLAZED CHICKEN WINGS</b> 1, 8, 11A	8.95
RANCH DRESSING	
<b>GALWAY BAY SIGNATURE ORGANIC SALAD</b> 13	8.95
ORGANIC LEAVES TOSSED IN HOUSE DRESSING, CANDIED BEETROOT, ONION SHAVINGS & SWEET SEASONAL CHERRY TOMATOES	
ADD CRISPY GALWAY GOATS CHEESE 1, 2, 11A	3.00
ADD SMOKED CHICKEN	4.00
ADD HOMEMADE FALAFEL & HUMMUS 1, 7, 11A <b>V</b>	4.00
<b>HAM HOCK &amp; SMOKED GUBBEEN CROQUETTE</b> 1, 2, 11A, 13	8.95
SALAD OF PICKLED SHALLOTS & PEAS WITH A ROAST CHICKEN CREAM	
<b>CLASSIC CAESAR SALAD</b> 1, 2, 5, 11A	8.95
CRISP COS LETTUCE, BACON, PARMESAN & CRISPY TORTILLA CHIPS	

## MAIN COURSES

<b>CLASSIC CAESAR SALAD</b> 1, 2, 5, 11A	11.95
CRISP COS LETTUCE, BACON, PARMESAN & CRISP TORTILLA CHIPS	
ADD GRILLED CAJUN CHICKEN	3.00
ADD SAUTED GARLIC PRAWNS 2, 3, 5	4.50
<b>GILLIGAN'S OF ROSCOMMON 8OZ BEEF BURGER</b> 1, 2, 11A	17.95
BRIOCHE BUN, MATURE CHEDDAR, STREAKY BACON, SRIRACHA SLAW, FRIES	
<b>TEMPURA BATTERED FISH &amp; CHIPS</b> 1, 2, 5, 11A, 13	16.95
HOUSE SLAW, GARDEN SALAD, FRIES & TARTAR DIP	
<b>SIGNATURE MILD MASSAMAN CURRY</b> 2, 6, 11A	14.95
FRESH HERBS, JASMINE RICE, NAAN BREAD & CUCUMBER RAITA <b>V</b> <b>V</b>	17.95
ADD CHICKEN	17.95
<b>DRY-AGED 10 OZ STRIPLOIN STEAK</b> 2, 11A	27.95
GRILLED PLUM TOMATO, CRISP SMOKED ONIONS, CHUNKY FRIES, PEPPERCORN SAUCE OR GARLIC BUTTER	
<b>THE BAY POT ROAST SUPREME OF CHICKEN</b> 2, 9	18.95
GRILLED SUMMER VEGETABLES & SOFT HERBS, ROAST SHALLOT PUREE, PISTOU DRESSING	
<b>SPICED FILLET OF IRISH SALMON</b> 2, 5, 11A	20.95
BABY SPINACH, CRISP VEGETABLE SAMOSA & LEMON BUTTER	
<b>GRILLED TOFU</b> 1, 2	16.95
CASSOULET OF BEANS, SPICED CARROT SALAD	

## SIDES

<b>CHUNKY HOUSE FRIES</b> 1, 2, 11A	3.95
<b>FRESH MARKET VEGETABLES &amp; POTATOES</b> 2	4.95
<b>TOSSED SIDE SALAD</b> 13	3.95
<b>CHUNKY TRUFFLE &amp; PARMESAN FRIES</b> 1, 2, 11A	4.95

## LUNCH SPECIALS UNTIL 5PM

<b>GRILLED TOASTED SPECIAL</b> 1, 2, 11A, 13	8.95
SMOKED HAM, MATURE CHEESE, PLUM TOMATO, SHAVED RED ONION	
<b>CHEF'S SANDWICH SPECIAL</b>	12.95
INCLUDES OUR CHUNKY HOUSE FRIES PLEASE ASK YOUR SERVER	
<b>CHEF'S LUNCH DISH OF THE DAY</b>	13.95
INCLUDES OUR CHUNKY HOUSE FRIES PLEASE ASK YOUR SERVER	

## DESSERTS

<b>RHUBARB &amp; VANILLA CHEESECAKE</b> 1, 2, 9, 11A	6.95
CONFIT RHUBARB & GINGER ICE CREAM	
<b>WARM OREO &amp; FUDGE BROWNIE</b> 1, 2, 11A	6.95
SALTED CARAMEL ICE CREAM & TOFFEE POPCORN	
<b>RASPBERRY CRÈME BRÛLÉE</b> 1, 2, 10A, 11A	6.95
SHORT BREAD BISCUITS	
<b>BAKED CARAMELISED APPLE &amp; MIXED BERRY CRUMBLE</b> 1, 2, 9, 11A	6.95
VANILLA ANGLAISE	

## 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.

### 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, 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, **C** Coeliac

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GALWAY  
BAY HOTEL



# GALWAY BAY HOTEL

**Our Executive Head Chef and 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 a 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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