

Prom A L' Carte Menu

Starters

Panko Breaded Golden Fried Calamari Rings €13

Lime Dill Aioli, Baby winter Greens

WH, CS, DR, TN, SP, MS

Bluebell Fall Goat Cheese Bruschetta €12

Virgin Olive Oil Aged Balsamic Syrup, Ballymaloe Relish,
Smoked Bacon and Walnut Crumb

SP, DR, WH, TN, SY

Chicken Caesar Salad €13

Wholegrain Mustard Dressing, Grated Aged Parmesan, Baby Gem, Focaccia Croutons

DR, SP, MD, EG

Vegetarian Soup of The Day €8

Soda Bread

DR, CY, MK, WH

Galway Bay Smoked Salmon Salad €13.50

Cucumber Ribbon, Baby Capers, Horseradish Crème Fresh

SP, SY, DR, WH, FS

All Our Beef Is Certified Irish and Quality Assured

We cannot guarantee our dishes will be free from allergens and for this reason we do not accept any liability in this regard. The allergen and ingredient information listed on this menu should be regarded as our best effort to ensure that you have the necessary information to make your own decisions.

Guests with severe allergies are advised to assess their own level of risk. - 01/22

Allergen Information

SP: Sulphites MD: Mustard CY: Celery TN: Tree Nuts WH: Wheat EG: Eggs DR: Dairy SY: Soya PN: Peanuts SE: Sesame
CS: Shellfish MS: Molluscs FH: Fish LP: Lupin



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Mains

Grilled Galway Bay Hake €28

Tender Stem Broccoli, Fondant Potato, Caper Salsa

FH, SY, SP

Baked Fillet of Local Salmon €27

Fine Beans, Roasted Baby Potato, Dill Cream Sauce

DR, SP, TN, FH,

Pan Fried Sea Bass Fillet €28

Roasted Mediterranean Vegetable, Baby Potato, Roasted Red Pepper Sabayon

FH, MD, EG, MS, SP

Baked Irish Chicken Supreme €26

Gratin Potato, Butternut Squash, Forrestier Sauce

SP, TN, SY, DR

28 Day Mature Herford 8oz Sirloin Steak €32

Hand Cut Potato Fries, Sauteed Onion and Mushroom, Roasted Cherry Tomato

DR, SP, SY, WH

Fresh Pasta Parmesan €21

Fresh Pasta, Parmesan Cheese, Sundried Tomato,

Basil, Toasted Pine Nut

SY, WH, TN, DR, EG

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Sides

Buttered Greens €4

DR

Oven Roasted New Potatoes €4

DR

Creamed Potatoes €4

DR

Fondant Potatoes €4

TN, CY

Garden Salad €4

MD, SY

Hand Cut Fries €4

SY

Hand Cut Fries, Parmesan Cheese Truffle Oil €6

SY, DR

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Dessert

Guinness and Chocolate Tart €8

Chocolate Sauce

DR, SY, WH

Pear and Almond Tart €8

Cream Anglaise

EG, DR, SY, WH, TN

Selection Of Ice Cream or Sorbets €8

Wafer Basket, Fruit Sauce

WH, DR, EG, SY

Warm Rum Baba €8

Fresh Cream, Forest Berry Ragout

EG, DR, WH

Cheesecake of the Day €8

Please Ask Your Server for Today's Flavour

DR, WH, SY

Galway Cheese Board €12

Cheeses Of Galway Origin, Red Onion Jam, Caramelised Nuts, Biscuits

DR, WH, TN

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