

BLACKROCK BAR

MENU

WELCOME TO THE BLACKROCK BAR AT THE SALTHILL HOTEL

WE ARE DELIGHTED TO OFFER YOU A SELECTION OF OUR FINEST DISHES, CRAFTED WITH FRESH, LOCALLY SOURCED INGREDIENTS. ENJOY YOUR MEAL!

NIBBLES & SHARING PLATTERS

- HOUSE MARINATED MIXED OLIVES** 7, 12, 10 **8.50**
With Our Blackrock Paprika and Maldon Sea Salt Dough Sticks
Served with Tzatziki
- THREE NUT MEDLEY** 1A, 5, 6, 8 **7.50**
Featuring Guinness Smoked Almonds, Wasabi Nuts, and Brazilian Nuts
- BLACKROCK CHEESE & CHARCUTERIE BOARD** 1A, 9, 10, 6, 12 **29.50**
Connemara Air-dried Pork and Ham, Millano Salami, Smoked Gubbeen, Goat Cheese, Blue Cheese, Grapes, House Chutney, Mixed Olives, Blackrock Paprika and Maldon Sea Salt Dough Sticks, Roast Garlic Butter (inclusive dinner supplement 10.00)

*Our Restaurant Manager Suggests a Perfect Red Wine
Montepulciano d'Abruzzo DOC, Folanari, Italy
Easy-drinking, soft style with freshness - ripe black fruit flavours
Glass 12.00 Bottle 45.00*

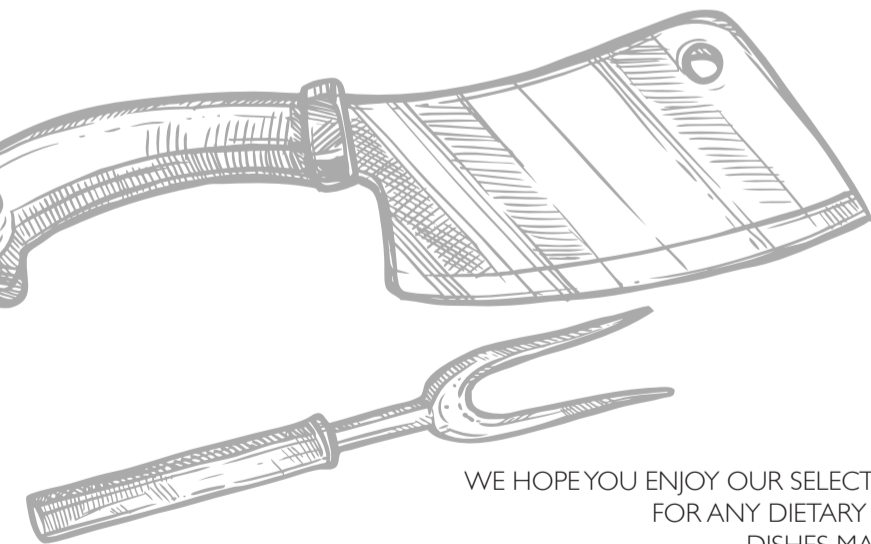
- CHARCUTERIE PLATTER** 19, 6, 10 **27.00**
Connemara Air-dried Pork and Ham, Millano Salami, Grapes, House Chutney, Mixed Olives, Blackrock Paprika and Maldon Sea Salt Dough Sticks, Roast Garlic Butter (inclusive dinner supplement 7.00)
- BLACKROCK PAPRIKA AND MALDON SEA SALT DOUGH STICKS** **7.50**
ROAST GARLIC BUTTER



STARTERS

- SOUP OF THE DAY** * 1A, 7, 9, 12, 1B **7.50**
Served with Homemade Salthill Brown Bread
- WILD ATLANTIC SEAFOOD CHOWDER** * 1A, 7, 9, 12, 2, 14 **10.20**
King Prawns, Steamed Smoked Haddock, Salmon, Mussels, Scallions in a Light Leek and Potato Cream. Served with In-house Brown Bread
- BUFFALO CHICKEN WINGS** * 3, 7, 2 **14.00**
Sriracha Maple Hot Butter Sauce, Maple BBQ, Celeriac & Apple Slaw with Blue Cheese Dressing
- WARM KING PRAWN GNOCCHI** 1A, 3, 2, 7 **14.90**
Tender King Prawns with Garlic Gnocchi, Cherry Tomatoes, Spinach, Zesty Lemon, and Spicy Sriracha Butter
- ROAST GARLIC HUMMUS** 1A, 1C, 6, 10 **7.20**
Extra Virgin Olive Oil, Pomegranate, Blackrock Paprika and Maldon Sea Salt Dough Sticks
- AVOCADO & SMOKED SALMON** * 1A, 3, 4, 7, 12 **16.50**
Avocado, Scallion Cream, Fresh Cherry Tomatoes, Our Own Sourdough, Salted Cucumber and Dill Yoghurt Cream
- BLACKROCK CAJUN CHICKEN CAESAR SALAD** **SMALL - 10.90**
* 1A, 3, 4, 10, 7, 12 **LARGE - 15.50**
Baby Gem Lettuce, Smoky Bacon Lardons, Cherry Tomatoes, Croutons, Aged Parmesan, Creamy Caesar Dressing
- VIBRANT TROPICAL SALAD BOWL** * 10, 12, 7 **SMALL - 10.90**
LARGE - 15.50
Crispy Organic Leaves, Onion and Sweet Corn Salsa, Mango Chilli Pickle, Chickpeas, Avocado, Pomegranate, Cherry Tomatoes, Crumbled Feta, Roasted Pumpkin Seeds, Balsamic Maple Dressing
- ADD BREAST OF CAJUN CHICKEN OR GARLIC PRAWN** **4.50**
- OUR SPECIAL BLACKROCK PIZZA SALAD** 15.50 1A, 1C, 1D, 6, 7, 10 **15.50**
Our Daily Fresh Salad Created by Our Blackrock Pizzaiolo

Please Ask Your Server



WE HOPE YOU ENJOY OUR SELECTION AND HAVE A DELIGHTFUL DINING EXPERIENCE AT THE BLACKROCK BAR!
FOR ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM YOUR SERVER.

DISHES MARKED WITH (*) ARE OR CAN BE MADE GLUTEN FREE.

WE ARE PROUDLY SUPPORT THE FOLLOWING SUPPLIERS AND PRODUCERS:

CONNEMARA / MCGEOUGH FINE FOODS,
CELTIC SALAD,
THE BURREN,
REDMOND FOODS,
GALWAY BAY SEAFOOD,
MOYCULLEN SEAFOOD,
ITALICATESSEN

ALLERGEN INDEX:

CEREALS CONTAIN GLUTEN, 1A. WHEAT, 1B. OATS, 1C. BARLEY, 1D. RYE, 2. CRUSTACEANS, 3. EGG, 4. FISH, 5. PEANUTS, 6. SOYBEAN, 7. MILK, 8. NUTS, 9. CELERY, 10. MUSTARD, 11. SESAME SEEDS,
12. SULPHUR DIOXIDE / SULPHITES, 13. LUPIN, 14. MOLLUSCS

ALTHOUGH ALL DUE CARE IS TAKEN DURING THE FOOD PREPARATION, CROSS CONTAMINATION RISKS ARE POSSIBLE



BLACKROCK BAR

DINNER MENU

MAINS

PAN-FRIED FILLET OF WILD COD *4, 8, 12 **26.50**
Roast Baby Potatoes, Cherry Tomatoes, Lardons, Broccolini, Romesco Sauce

KING PRAWN PICCATA 1A, 1B, 2, 6, 7, 12 **21.50**
(inclusive dinner supplement 4.50) Spaghetti Tossed with Creamy White Wine, Capers, Sundried Tomatoes, Red Chili, Spinach, Parmigiano

*Our Restaurant Manager Suggests Grillo, Solandia, Sicily
A soft, style with delicate floral aromas for easy drinking Glass 8.50 Bottle 30.00*

PRIME GALWAY BLACK ANGUS STRIPLOIN STEAK *1A, 6, 12, 7 **33.00**
(inclusive dinner supplement 10.00) 8oz Prime Striploin Steak, expertly dry-aged to enhance its natural flavours. Served with caramelized shallots, crispy bacon lardons, sautéed mushrooms, and golden onion rings. Choose between a rich peppercorn sauce or a smooth roasted garlic butter for the perfect finish.

SURF N' TURF 1A, 2, 6, 12, 7 (inclusive dinner supplement 12.00) **38.50**
The Same Steak with King Prawns Piccata

*Our Restaurant Manager Suggests Rioja Crianza, Altos Ibericos by Torres, Spain
A classy and refined red with toffee & spicy notes Bottle 45.00*

IRISH SPICY CHICKEN BURGER *1A, 7, 3, 11 **17.50**
Grilled Cajun Chicken Breast, Jalapeño Peppers, Tomato, Onions, Smoked Applewood Cheese, Chipotle Mayo on a Sourdough Bun, Chips

CONNEMARA MUSSELS *7, 12, 1A, 12 **19.50**
Sriracha Butter, Chilli, Lemongrass, Garlic, White Wine & Cream, Garlic Buttered Sourdough, Parmesan and Truffle Chips

8OZ HEREFORD BURGER WITH SMOKY RASHERS *1A, 7, 10, 12 **19.00**
100% Irish Beef Burger, Smoky Rashers, Melted Smoked Applewood Cheese, Onion, Gherkin Relish, Baby Gem, Mayo, Sourdough Bun, Chips

ARAN ISLAND SEAWEED DILLISK BATTERED FISH & CHIPS *4, 7, 12 **21.50**
Gluten-Free Fish, Mushy Peas, Tartar Sauce, Pickled Onion, Cabbage Slaw, Chips

OVEN-ROASTED CAJUN BREAST OF IRISH CHICKEN *7, 12 **22.50**
Succulent Chicken Breast Marinated in Zesty Cajun Spice Blend, Seasonal Vegetables, Baby Potato, Smoke Lardon, Green Peppercorn Sauce

CATCH OF THE DAY *4, 8, 12 **27.90**
(inclusive dinner supplement 7.00) Our Daily Fresh fish from the Market
Please Ask Your Server

MEDITERRANEAN BROCCOLINI & SMOKED TOFU 19, 6, 8, 12 **22.50**
Broccolini, Savoury Smoked Tofu, Cherry Tomatoes, Al Dente Spaghetti, Luscious Romesco Sauce

SIDES

PARMESAN TRUFFLE FRIES 7 **5.50**

FRIES * **4.50**

BROCCOLINI AND ROMESCO 8, 12 **5.50**

BABY POTATOES AND LARDONS **5.50**

GREEN SALAD WITH HONEY MUSTARD 10, 12 **5.50**

ONION RINGS WITH CHIPOTLE MAYO 1a, 6, 7 **5.50**

BABY POTATOES AND MIXED VEGETABLES 7 **6.50**

PIZZA CORNER

SUMMER DELIGHT 1A, 1C, 1D, 6, 7, 10, 12 **16.80**
Mozzarella, Roasted Zucchini, Prosciutto di Parma, Red Onion, White Truffle Aioli

CLASSIC MARGHERITA 1A, 1C, 1D, 6, 7, 10 **14.00**
Tomato Sauce, Mozzarella, Buffalo Mozzarella, Fresh Basil

MILANO SPECIAL 1A, 1C, 1D, 6, 7, 10 **16.80**
MOZZARELLA, BUFFALO MOZZARELLA, SALAMI MILANO, HONEY, GARLIC, CHILI

CAPRICCIOSA SUPREME 1A, 1C, 1D, 6, 7, 10 **15.50**
TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS

SHRIMP SCAMPI 1A, 1C, 1D, 6, 7, 10, 2 **17.00**
Mozzarella, Shrimp, Capers, Roasted Tomato, Red Onions, Lemon Zest

MEXICAN FIESTA 1A, 1C, 1D, 6, 7, 10, 12 **16.80**
Tomato Sauce, Mozzarella, Ham, Chorizo, Corn, Black Beans, Red Onion, Jalapeños

BBQ CHICKEN DELIGHT 1A, 1C, 1D, 6, 7, 10 **16.00**
Tomato Sauce, Mozzarella, Chicken, Caramelized Onion, Bacon, BBQ Sauce, Coriander

ULTIMATE PEPPERONI 1A, 1C, 1D, 6, 7, 10 **16.00**
Tomato Sauce, Extra Mozzarella, Extra Pepperoni

HOT PASSION INFERNO 1A, 1C, 1D, 6, 7, 10 **17.00**
Tomato Sauce, Mozzarella, Spicy Beef, Pepperoni, Jalapeños, Red Onions

TROPICAL HAWAIIAN 1A, 1C, 1D, 6, 7, 10 **15.50**
Tomato Sauce, Mozzarella, Ham, Pineapple

FOUR CHEESE HEAVEN 1A, 1C, 1D, 6, 7, 10 **16.50**
Garlic Butter, Mozzarella, Brie Cheese, Cashel Blue Cheese, Goat Cheese

CHEESY GARLIC BREAD 1A, 1C, 1D, 6, 7, 10 **12.70**
Garlic Butter, Extra Mozzarella

SALTHILL SIGNATURE 1A, 1C, 1D, 6, 7, 10 **16.50**
Mortadella, Fresh Rocket, Buffalo Mozzarella, Tomato, Basil Pesto

GARDEN VEGETARIANA 1A, 1C, 1D, 6, 7, 10 **16.00**
Tomato Sauce, Mozzarella, Mushrooms, Mixed Peppers, Corn, Red Onion, Tomato, Olives

CAPRINO DELIGHT 1A, 1C, 1D, 6, 7, 10 **16.50**
Tomato Sauce, Mozzarella, Pepperoni, Red Onion Relish, Goat Cheese, Basil Pesto

NUTELLA PIZZAS 1A, 1C, 1D, 6, 7, 10 **13.20**
NUTELLA, STRAWBERRIES, MARSHMALLOWS

NUTELLA, BANANA **13.20**

MAKE YOUR PIZZA GLUTEN FREE **2.00 EXTRA**

MAKE MINE A CALZONE **1.50 EXTRA**

EXTRA INGREDIENTS **1.50 EXTRA**

DESSERTS

ALL 9.50

WARM BELGIAN CHOCOLATE FONDANT
Cherry, Vanilla ice cream

DR, EG, WH, LP

STRAWBERRY ETON MESS

White Chocolate Mousse, Strawberry, Meringue, Vanilla Cream

DR, EG, LP

GLAZED LEMON TART

Hedgerow berry compote, clotted cream, meringue

DR, EG, WH, LP, SY

ROSE CRÈME BRULEE

Berry Ice cream, Almond Macaron

DR, EG, WH, LP, TN

OUR OWN BREAD AND BUTTER PUDDING

DR, EG, WH, LP

