

PROM

RESTAURANT

Welcome to the Prom Restaurant

At the Prom Restaurant we celebrate
the finest flavors of the West of Ireland,
bringing together fresh, locally-sourced ingredients
and a passion for exceptional dining.

Our menu is a testament to the incredible produce
from local farmers, fishermen, and artisan suppliers
who share our commitment to quality and sustainability.

Each dish is thoughtfully crafted to highlight the natural
beauty of these ingredients, ensuring an unforgettable
culinary experience.

Pair your meal with a selection from our carefully curated
wine list, featuring a range of exquisite vintages from
around the world to complement every plate.

Whether you're here for an intimate dinner,
a special occasion,
or simply to savor the spectacular views of Galway Bay,

we invite you to relax, indulge, and make memories

Thank you for dining with us

your journey of flavor begins here.

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Starters

Crumbled Goat Cheese & Pickled Apple 12.50

Lightly Crumbled Artisan Goat Cheese with House-Pickled Apple, Salted Beetroot, Crispy Tuile, and Finished with a White Balsamic Glaze
DR, TN, SP, SE

Poultry Parfait 12.90

House Chutney, Beetroot Puree, Toasted Brioche
DR, TN, SP, WH, CY, EG, MD

Butter Poached King Prawn 12.90

Asparagus, Lobster Bisque, Baby Gem, Sweetcorn Salsa, Chive Oil
CS, MS, DR, TN, SP

Soup of The Day 8.50

Traditional, Homemade Soda Bread
CY, DR, TN, WH, SY

Tempura Cauliflower 11.90

Lightly Marinated Cauliflower Florets, Crisp Tempura Batter, Served with Creamy Hummus, Tangy Yogurt Dressing, and our House-Special Hot Sauce.
WH, DR, TN, SP, SE

ALLERGEN INFORMATION

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

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Mains

Fillet of Wild Salmon 27.50

Pan-Seared Wild Salmon with Cherry Vine Tomatoes,
Fresh Mussels, Braised Leeks, and a Silky Pea Velouté
Finished with a Drizzle of Smoky Chorizo Oil and Fresh Pea Shoots
FS, CS, MS, CY, DR, TN, SP

Braised Irish Featherblade of Beef 28.90

16-Hour Slow-Cooked Beef Featherblade,
Served with Carrot Purée, Sautéed Spinach,
King Oyster Mushroom Stew, and Finished with Its Own Rich Jus
DR, TN, SP

Dusting of Hazelnuts & Herbs on Rump of Lamb 29.90

Succulent Oven-Roasted Rump of Lamb,
Delicately Dusted with Crushed Hazelnuts and Herbs,
Accompanied by a Fragrant Peperonata, Refreshing Cucumber Yogurt,
Mint-Infused Salsa Verde, and a Luxurious Red Wine Jus
TN, SP, DR, CY

8oz Irish Prime Ribeye Steak 38.90

Pan-seared Ribeye Steak, Served with King Oyster Mushrooms,
Grilled Cherry Vine Tomatoes, Chimichurri, Green Peppercorn Sauce,
Crispy Onions, and Double-Fried Sea Salt Chips
(Inclusive Dinner Supplement)
DR, TN, SP, CY, WH

Seafood Linguine 27.90

Fresh Squid, Mussels, and King Prawns, Delicately Tossed with Anchovies,
Capers, Garlic, Cherry Tomatoes, and a Touch of Chilli,
Finished with Extra Virgin Olive Oil.
Aged Parmigiano-Reggiano Available Upon Request
WH, DR, TN, SP, CY, FS, CY, CS, MS

Pot Roasted Chicken Supreme 26.50

Fricassee of Mushroom, Shallot, Garlic and Smoked Lardons, Broccolini.
CY, DR, TN, SP

(All mains are served with potatoes of the day and selection of seasonal vegetables)
DR, SP, EG

Chef's Daily Catch 28.90

Sustainably Sourced Fresh Fish, Selected Each Morning
Expertly Prepared with Seasonal Accompaniments
Please Ask Your Server for Today's Selection

Ricotta and Butternut Squash Rigatoni 25.90

Sun Dried Tomatoes, Spinach, Roasted Pine Nuts, Basil Oil
WH, DR, TN, SP, CY

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Desserts

Warm Belgian Chocolate Fondant

Cherry, Vanilla Ice Cream

DR, EG, WH, LP

11.50

Strawberry Eton Mess

White Chocolate Mousse, Strawberry, Meringue,
Vanilla Cream

DR, EG, LP

11.50

Glazed Lemon Tart

Hedgerow Berry Compote, Clotted Cream, Meringue

DR, EG, WH, LP, SY

11.50

Apple Crumble

Sauce Anglaise, Vanilla Ice Cream

DR, EG, WH, LP, TN

11.50

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FH Fish SP Sulphites LP Lupin CS Crustaceans