

# **Dinner Menu**

2 course €30.00

3 course €35.00

## **Starters**

Homemade Soup of the Day | Served with Karl's Soda Bread

Galway Bay Seafood Chowder | The Best of Galway Seafood |Fish Veloute | Fresh Dill | Karl's Soda Bread

Aran Island Goat's Cheese | Heirloom Tomato | Basil Pesto | Balsamic Reduction

Smoked Haddock & Crab Meat | Crème Fraiche | Wholegrain Mustard |Cucumber | Fresh Herbs | Lemon | Watercress

Chicken Liver Pate | Apple & Tomato Chutney | Melba Toast

Garlic Mushrooms | Panko Crumb | Garlic Mayonnaise | Garlic Butter

### Main Course

Pan Roasted Fillet of Hake | Mediterranean Vegetables | Olives | Baby Potatoes | Salsa Verde Connemara Lamb Shank | Root Vegetables & Red Wine | Fresh Herbs | Mash Potato Medallions of Beef | Tempura Onion Rings | Peppered Sauce | Chunky Smoked Sea Salt Chips | €5 supplement Chicken Roulade | Parma Ham | Mozzarella | Basil | Basil Pesto | Crushed Baby Potato Cake Baked Fillet of Salmon | Pea & Mint Risotto | Pea Shoots | Parmesan | Salsa Verde Sweet Potato & Quinoa Cakes | Ginger | Coriander | Parsnip Crisp | Humus

**Sides** | €3.95

Baby Leaf Salad | House Dressing Chips Garlic Green Vegetables Chunky Smoked Sea Salt Chips Mash Potato Garlic Potatoes Tempura Onion Rings

#### **Desserts**

Eaton Mess | Meringue | Seasonal Berries | Fruit Sauce | Fresh Cream

Chocolate Brownie | Chocolate Sauce | Vanilla Ice-Cream

Cheesecake of the Day (please ask server) | Raspberry Sauce | Fresh Berries | Fresh Cream

Sticky Toffee Pudding | Butterscotch Sauce | Vanilla Ice-Cream

Dessert of the Day | Please ask Server for Details

#### Tea & Coffee

Tea |  $\notin 2.80$ Espresso |  $\notin 2.80$ Americano |  $\ell 2.80$ Latte |  $\ell 3.00$ Cappuccino |  $\ell 3.00$ Herbal Tea |  $\ell 3.00$ 

We prepare all our food from scratch in the kitchen, meat, wheat flour and nut products are used throughout the day. If you have an allergy or intolerance to any food substance please inform your server and we will do our upmost to accommodate your request