

Brasserie Boards ~ Cláir an Tí

Great to share or on their own with a glass of wine or beer

West Coast Seafood Board ~ Bia Mara

Connemara smoked salmon, cod tempura, chilli prawn, Irish smoked tuna, tartar sauce, prawn crackers

Irish Cured Meat Board ~ Feolta Leasaithe

Curry chicken spring roll, gubbeen chorizo, nut crusted game cake, pulled pork rilette, bacon jam, brioche bread

Irish Cheese Board

~ Cáiseanna na hÉireann

Goat's cheese mousse, Killeen cumin seed cheese, Cooleeney Camembert, Cashel blue cheese croquettes, golden raisin chutney, artisan crackers

Vegetarian Board ~ Veigeatórach

Spiced polenta chips, beetroot tzatziki, quinoa salad, chick pea hummus, red pepper relish, potato chips

Selection Deli Board ~ Do Rogha

Choose any four ingredients from the above to make your own board

All Boards €14.95 each

½ Boards €7.95 each

Served with Brasserie bread & butter.

To Start ~ Mar Thús

Seasonal Soup

Our Soup is gluten free & 100% vegetarian

€4.95

Galway Chowder

Cream & flour based local seafood soup

€6.45

Steamed Marty's Renvyle Mussels

White wine, garlic, spring onion, cream

½ kg 1 kg
€7.95 €11.95

West Coast Lobster & Baby Leek Tortellini

Baked celeriac, smoked prawn bisque

€8.95

Burren Smoke-house Seaweed Smoked Salmon

Crab beignets, lemon, beetroot, orange

€7.95

Spiced Tempura King Prawns

Fennel, apple, chilli, horseradish aioli

€7.95

Hot & Cold Goat's Cheese

Goat's cheese croquette, goat's cheese mousse, beetroot tapenade, Corrib honey

€6.95

Pan-fried Scallops

Parmesan risotto, crisp black pudding, apple & tamarind dressing

€12.95

Blue Cheese Salad

Cashel blue cheese, poached pears, walnuts, balsamic dressing

€6.95

Warm West Coast Crab Claws

Garlic & herb butter

€12.95

Please inform your waiter before ordering of any food allergies or intolerances you may have, so we can modify the dishes to your required needs. All dishes contain allergens, a full list of allergens for each dish is available for your perusal, please ask a member of our team. All our chicken, beef & lamb is of Irish origin.

Our Supplier ~ Gannet Award-Winning Fishmongers

All our fish is sourced from Gannet Fishmongers who have grown to become a leading artisan Irish seafood supplier, winning Bord Bia Supplier of the Year, 2013. The owner, Stephane has a simple ethos, 'Buy wild, local and seasonal'. He provides us with a unique tailored service with excellent guidance on best quality, species and value throughout the seasons so we can create the freshest sea-food dishes from their daily catch. Our Fish Specials are on the first page of our menu.

Sea ~ Ón bhFarraige

Salmon

Pan-fried salmon, parsley & spinach risotto, burnt sweetcorn salsa

€21.95

Scallops

Pan-fried scallops, parsnip puree, butter nut squash, crab claws, miso and caramel glaze

€25.95

Monkfish Rioja

Roast monkfish, spiced chorizo, potato, tomato, garlic, rocket & caper pesto

€23.95

Land ~ Ón Talamh

Chicken

Pesto crusted breast of Manor Farm chicken, bread stuffing, sweet potato gratin, chicken jus

€16.95

Lamb

McGeough's rack, 6 hour slow roast shoulder, carrot purée, mint peas, lamb reduction

€25.95

Earth ~ Ón Ithir

Ravioli

In house pumpkin, blue cheese & spinach ravioli, wild mushroom, crispy onion & parmesan cream

€13.95

Courgette Melanzane

Baked courgette, raisin, olive, pepper & tomato with salsa verde style dressing

€13.95

~ Please choose a side dish to have with your main course ~

Sides ~ Ar an Taobh

€3.95 each

- Baked carrot & parsnip
- Creamed mash with basil pesto
- Crisp batter onion rings
- Sautéed Greens
- Garlic & cheese potato gratin
- Tossed salad leaves with balsamic dressing
- In-house Maris Piper chips
- Pan-fried garlic mushrooms

Please inform your waiter before ordering of any food allergies or intolerances you may have, so we can modify the dishes to your required needs. All dishes contain allergens, a full list of allergens for each dish is available for your perusal, please ask a member of our team. All our chicken, beef & lamb is of Irish origin.

Our Supplier ~ *McGeough's Award-Winning Butcher*

Since opening our doors, our philosophy is to use the most premium Irish beef which only needs to be char-grilled, so that is why we have chosen James McGeough, Master butcher of McGeough's Butchers, Oughterard as our supplier since day one. Their beef is renowned for its rich marbling and undergoes a minimum 28 day aging process, resulting in the most tender and flavoursome steaks. It is then supplied to our kitchen to complete the aging process and we hand cut each steak.

Design your own Steak ~ Do Rogha Féin

- Choose your Cut
- Choose Your Sauce
- Choose how to Cook it
- Choose the Temperature

The Cut ~ An Gearradh

McGeough's 10oz Sirloin

Aged on the bone with a thin outer layer of fat

McGeough's 10oz Rib Eye

Has a ribbon of marbling fat running through it, leaving the steak tender and succulent

McGeough's 8oz Fillet

The most tender cut, has the mildest flavour with no fat

Surf n' Turf

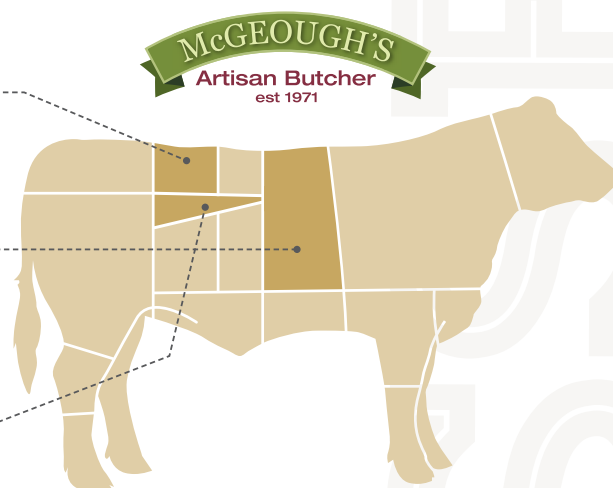
Add king prawns skewers to any of the above steaks to create your own Surf n' Turf dish

€25.95

€26.95

€28.95

€6.00
Supplement



All steaks served with fresh in-house Maris Piper chips, crispy onions rings and home-made tomato relish

Cook it ~ Cócarcáil é

Char-grilled by our Chef to your liking - OR - Cook it yourself on the Stone

The Sauce ~ An tAnlann

Whiskey Pepper
Onion Gravy
Red Wine Gravy
Garlic & Herb Butter
Cashel Blue Cheese Butter
Café de Paris Butter

The Temperature ~ An Teocht

Very rare / blue: cold centre
Rare / red: cool centre
Medium rare / red: warm centre
Medium / pink: hot centre
Medium well: dull pink centre
Well done: dull grey

Please inform your waiter before ordering of any food allergies or intolerances you may have, so we can modify the dishes to your required needs. All dishes contain allergens, a full list of allergens for each dish is available for your perusal, please ask a member of our team. All our chicken, beef & lamb is of Irish origin.