

# DINNER MENU

## TO BEGIN MARTHÚS

### Soup of the Day \*

with home-made seaweed soda bread

€6.00

1, 6, 7, 9, 12

### Galway Bay Chowder

smoked haddock, prawns, clams, mussels  
with home-made seaweed soda bread

€8.00

1, 2, 4, 6, 7, 9, 12, 14

### Crispy Chicken Wings

with buffalo sauce (7), soy honey glaze (1) or bbq glaze (1)  
served with celery, carrot sticks and crozier blue cheese dip

€12.00

3, 6, 7, 9, 10, 12

### Clonakilty Black Pudding Scotch Egg

the lodge@barna mustard mayo, piccalilli, rocket leaves

€8.00

1, 3, 6, 10, 12

### Galmont Prawn Pipil

yellow peppers, scallions, red chilli, micro coriander, crostini

€11.50

1, 2, 6, 12

### Burren Smokehouse

organic smoked salmon, grilled lemon & horseradish  
aioli, celeriac remoulade, crispy capers

€14.00

3, 4, 6, 7, 10, 12

## MAINS PRÍOMHCHURSAÍ

### Cajun Chicken Caesar Salad

focaccia croutons, bacon lardons, baby gem,  
parmesan cheese, creamy dressing

€14.50 (exchange chicken for tiger prawns €3)

1, 3, 4, 6, 7, 10, 12 (2)

### Sweet Potato Korma

steamed rice, roast almonds, cucumber raita, naan, coriander

€16.00 (add chicken for €2.50)

1, 6, 8, 10, 12

### Panko Fried Macroom Mozzarella Cherries

sun-kissed tomato marinara dip, rocket pesto aioli

€10.00

1, 3, 6, 7, 8, 12

### Wild Venison Bangers & Mash

braised red cabbage, redcurrant jus, crispy onions

€17.25

1, 6, 7, 12

### Galway Goats Cheese Salad

baked heritage carrots, smoked almonds,  
apple sticks, spelt, aged sherry vinegar

€12.50

1, 6, 8, 9, 10, 12

### Risotto of Chive, Chervil, Thyme & Hazelnuts

grilled cauliflower, rosemary oil

€17.00

3, 6, 7, 8, 9, 12

## FROM THE WILD ATLANTIC WAY Ó SHLÍ AN ATLANTAIGH FHIÁIN

### Seared Organic Clare Island Salmon

smoked oyster cream, samphire, wilted spinach, mash

€24.00

4, 6, 7, 9, 12, 14

### Rossaveal Crab & Gubbeen Chorizo Crab Cakes

celeriac remoulade, tarragon & dilisk mayo

€11.00

1, 2, 3, 6, 7, 9, 10

### Baked Atlantic Cod

herb crust, wilted rocket, warm tartar sauce

€24.50

1, 3, 4, 6, 7, 12

### Wild Atlantic Way Platter

cup of mussels, dooncastle oyster, burren smoked salmon,  
prawns, scallops, crab claws, garlic butter, seaweed soda bread

€27.00

1, 2, 4, 6, 7, 12, 14

### Clarenbridge Mussels with Fries

cooked with white wine, shallots, garlic,  
cream and parsley

€14.50

6, 7, 12, 14

### Fish & Chips

fish of the day, minted pea puree, triple cooked chips

€19.00

1, 3, 4, 6, 7, 9, 12

## FROM THE GRILL ÓN NGRÍOSCÁN

Our beef steaks (6) are matured for at least 28 days, are all cut from Irish pasture grazed animals, and all are grilled to order. Please allow time for well-done cuts to cook.

### 10oz Ribeye

€29.25

### 8oz Fillet

€35.50

### 9oz Rump of Lamb

€33.50

### 10oz Striploin Steak

€28.00

Served with a mushroom stuffed red onion (7), a choice of side and a choice of béarnaise sauce (3, 7, 12), rosemary & garlic butter (7), brandy & peppercorn cream (6, 7, 9, 12) or thyme & garlic jus (6, 7, 9, 12).

## BUILD YOUR OWN BURGER DEÁN DO BHURGAR FÉIN

Flame grilled in a malted & seeded burger bun (1) with salad leaves, triple cooked chips (1), Galmont burger sauce (3, 6, 10, 12) and 3 toppings of your choice. Extra toppings are .75c each.  
Dubliner Cheddar (7) Cooleeney Brie (7) Crozier Blue Cheese (7) Baby Gem Grilled Red Peppers (12) Roasted Red Onions (6) Avocado Slaw (3) Fried Egg (3,6) Tomatoes Bacon (6) Onion Ring (1,6,12)

### Rib Eye Burger

€18.00

6

### Cajun Chicken Breast

€14.50

6

### Cauliflower & Cumin Veggie Burger

€14.50

1, 6

### Extra Topping

€0.75

## BRAISED & ROASTED GALSTOFA & RÓSTA

### Slow Cooked Lamb Shepherd's Pie

creamy cheesy mash, roast parsnips,  
watercress salad

€25.00

6, 7, 9, 12

### Braised Beef Cheek Rigatoni

spicy meat sauce, pasta, parmesan,  
spring onions, garlic toastie

€19.00

1, 3, 6, 7, 9, 12

### Roasted Chicken Supreme

creamed mash, roasted jerusalem artichoke,  
mushroom duxelles, kale, red wine & tarragon jus

€22.00

6, 7, 9, 12

### Pan Roasted Skeaghanore Duck Breast

pearl barley, celeriac, chard, blood orange jus

€26.00

1, 6, 7, 9, 12

## SIDES AR AN TAOBH

### Sautéed Chestnut Mushrooms

€4.00

6

### Organic Leaf Salad

€4.00

6, 10, 12

### Creamy Mash

€4.00

7

### Gubbeen Chorizo Mac & Cheese

€4.00

1, 3, 6, 7, 9, 12

### Triple Cooked Chips

€4.00

6

### Onion Rings

€4.00

1, 12

### Cauliflower with Cheddar Butter

€4.00

7, 9

### Roast Garlic Ciabatta

€4.00

1, 7, 12

## ALLERGEN GUIDE

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin 14. Molluscs (\*Changes daily check allergens with server)  
(Our kitchen handles shellfish, nuts, flour and eggs throughout every section. While every effort has been made not to use these items where we state, we can not 100% say a dish is has not come in contact with these ingredients).

# DINNER MENU

## DESSERTS MILSEOGA

### Steamed Apple & Vanilla Pudding

blackberries, calvados custard, hazelnut ice-cream

€7.50

1, 3, 7, 8, 12

### Vanilla Infused Crème Brûlée

strawberry compote, almond biscotti, champagne sorbet

€8.25

1, 3, 7, 8, 12

### Baked New York Style Cheesecake

chantilly cream, red wine macerated berries

€8.00

1, 3, 7, 12

### Chocolate & Hazelnut Fondant

toffee ice-cream, blackcurrant relish

€8.00

1, 3, 7, 8, 12

### The Galmont Knickerbocker Glory

lashings of ice-cream, warm caramel, whipped cream, sweet cherries & toasted almonds

€8.00

3, 7, 8, 12

### Farmhouse Irish Cheeses

Cooleeney Brie, Hegartys Aged Cheddar, Gubbeen Crozier Blue, fruit chutney, cheese crackers, celery, grapes

€12.00

7, 8, 9, 12

## DIGESTIFS DEOCH I NDIAIDH BÉILE

### French Coffee

Cognac, freshly brewed ground coffee & sugar, all topped with cream. Perfect for any cognac lover.

€7.50

### Italian Classico

Amaretto, freshly brewed ground coffee & sugar, all topped with cream. A lovely creamy coffee with a hazelnut taste to savor.

€7.50

### Baileys Coffee

Baileys, freshly brewed ground coffee & sugar, all topped with cream. A delicious coffee with that lovely Irish cream finish.

€7.50

### Caskmates Irish Coffee

Jameson Caskmate Irish Whiskey, freshly brewed ground coffee & sugar, all topped with cream. A little twist on the original that's perfect to enjoy after a meal.

€9.95

### Vanilla and Hazelnut Espresso Martini

Absolut Vanilla Vodka, Frangelico Hazelnut Liqueur, sugar syrup, and a shot of freshly brewed espresso. The perfect solution to a cocktail instead of coffee after your meal.

€11.00

### Cognacs

Hennessy XO

€27.00

Hennessy Fine

€9.00

Hennessy VSOP

€11.00

### Irish Whiskeys

Jameson Black Barrel

€8.00

Green Spot

€8.50

Redbreast 12 Yr

€11.00

## HOT BEVERAGES DEOCHANNA TE

Ronnefeldt Tea is one of the leading brands of high-quality tea and can be found in many of the world's finest hotels, restaurants and other hospitality and catering businesses. All our coffees and hot chocolate are supplied by the renowned Bewleys of Dublin.

### Ronnefeldt Herbal Teas

Darjeeling  
Assam Bari  
Earl Grey  
Green Dragon  
Morgentau  
Refreshing Mint  
Fruity Camomile  
Lemon Fresh  
Cream Orange

€4.50

### Bewleys Regular Tea

€3.95

### Bewleys Decaf Tea

€3.95

### Americano

€3.45

### Cappucino

€3.85

### Double Espresso

€4.45

### Decaf Coffee

€3.45

### Espresso

€3.35

### Flat White

€3.85

### Hot Chocolate

€3.95

### Latte

€3.85

### Mocha

€3.95

### Macchiato

€3.95



# MARINAS GRILL

EST 2017

# COOPERS

BAR & LOUNGE

## Serving Dinner 6pm to 9pm

Select your wine from the cellar and enjoy the stunning views over Lough Atalia. Recommended by John & Sally McKennas' Guides, Lucinda O'Sullivan's Ireland Great Places to Stay & Eat 2019 and Georgina Campbell's Ireland Guide 2019



for Culinary Excellence  
2018-2019



## Serving Dinner 5pm to 10pm

Coopers Bar & Lounge is named to honour the proud tradition of the Galway trade of Cooperage, a noble profession that dates back to the city's medieval origins. Cooperage required great skill and expertise, supplying high-quality, handmade wooden containers to keep the wine, the whiskey and the good times flowing, something we are committed to here in Coopers Bar & Lounge.

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