

WATERFRONT BAR MENU

STARTERS

HOMEMADE SOUP OF THE DAY ^{2, 11A} 6.95
HOMEMADE GUINNESS SODA BREAD

ATLANTIC SEAFOOD CHOWDER ^{2, 3, 4, 5, 9, 11A, 12} 6.95
HOMEMADE GUINNESS SODA BREAD

CHICKEN WINGS ^{1, 2, 8, 11A, 12}
CASHEL BLUE CHEESE DIP, MESCULIN & MIXED PICKLE SALAD,
CARROT, CELERY, CHOICE OF FRANKS HOT SAUCE,
BBQ OR RUB SPICED
STARTER 9.95
MAIN COURSE SIZE 15.95

MAC & CHEESE BITES ^{1, 2, 8, 11A, 13} 8.95
GARLIC MAYO DRIZZLE, MESCULIN & MIXED PICKLE SALAD,
CRISPY ONIONS

CHUNKY BATTERED COD BITES ^{1, 5, 11A} 9.50
MESCULIN & MIXED PICKLE SALAD, LEMON & DILL AIOLI

MAIN COURSES

CAESAR SALAD ^{1A, 3, 4, 7}
BABY GEM LETTUCE, CAESAR DRESSING, BACON LARDONS,
SOURDOUGH CROUTONS, AGED PARMESAN
STARTER 8.95
MAIN COURSE SIZE 12.95
ADD CHICKEN 3.00

LOADED NACHOS ^{1, 2, 9}
SPICY TORTILLA CHIPS, FRESH TOMATO & RED ONION SALSA,
GRATED RED CHEDDAR & MOZZARELLA, SLICED JALAPENOS,
TACO SAUCE, SLICED SPRING ONION, GUACAMOLE, SOUR CREAM
STARTER 9.95
SHARE SIZE 13.95
ADD SPICED CHILLI BEEF 3.00
ADD DICED ROAST CHICKEN BREAST 3.00

GILLIGAN'S 80Z 18.95
PRIME ANGUS BEEF BURGER ^{1, 2, 9, 11A, 13}
CRISPY BACON, MELTED EMMENTAL & RED CHEDDAR, SLICED BEEF
TOMATO, BABY GEM LETTUCE, HOUSE BURGER SAUCE,
TOASTED BRIOCHE BUN, GHERKIN, MESCULIN &
MIXED PICKLE SALAD, CHUNKY CHIPS

BLACK DONKEY BEER BATTERED 18.95
FISH OF THE DAY ^{1, 5, 11A}
CHARRED LEMON, CHUNKY CHIPS, MESCULIN &
MIXED PICKLE SALAD, TARTARE SAUCE


BRAISED IRISH LAMB SHANK ^{9, 12} 22.95
CREAMY CHAMP POTATO, ROSEMARY RED WINE GRAVY

STICKY BBQ PORK RIB RACK ^{1, 2, 9, 13} 24.95
CHARRED SWEETCORN, RAINBOW SLAW, MESCULIN &
PICKLE SALAD, CHUNKY CHIPS

ROAST OF THE DAY ² 17.95
PLEASE ASK YOUR SERVER

FISH OF THE DAY ² 17.95
PLEASE ASK YOUR SERVER

VEGETARIAN OPTIONS

BEETROOT BURGER ^{9, 11A, 13}  17.95
TOASTED BRIOCHE, SLICED BEEF TOMATO, BABY GEM LETTUCE,
BBQ SAUCE, GHERKIN, MESCULIN & PICKLE SALAD, CHUNKY CHIPS

SPINACH & FETA CHEESE TORTELLINI ^{1, 2, 10, 11A}  17.95
TOSSED IN BASIL PESTO, TOPPED WITH AGED PARMESAN &
BABY ROCKET

12" PIZZAS

CLASSIC MARGARITA ^{2, 11A} 16.95
SLICED BEEF TOMATO, BASIL OIL

BBQ MEAT LOVERS PIZZA ^{2, 8, 9, 11A, 13} 19.95
PEPPERONI, SMOKED SAUSAGE, SWEDISH MEATBALLS,
BBQ SAUCE DRIZZLE

FRUTTI DI MARE ^{2, 3, 4, 5, 11A} 20.95
HOT SMOKED SALMON, MUSSELS, BABY PRAWNS, LEMON &
DILL AIOLI DRIZZLE

DESSERTS €7.95

WHITE CHOCOLATE & RASPBERRY TART ^{1, 2, 11A}
RASPBERRY GEL, RASPBERRY SORBET

SELECTION OF ICE-CREAMS ^{1, 2}
WHITE CHOCOLATE CRUMBLE

CHOCOLATE & PECAN BROWNIE ^{1, 2, 10E, 11A}
CHOCOLATE FUDGE SAUCE, HONEYCOMB ICE-CREAM

LEMON POSSET ^{1, 2, 11A}
LIME MERINGUE, DEHYDRATED STRAWBERRY, SHORTBREAD BISCUIT

DESSERT OF THE DAY
PLEASE ASK YOUR SERVER

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

ALLERGENS :

1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanut, 7. Sesame, 8. Soy, 9. Sulphur Dioxide, 10. Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10G. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin

 Vegan,  Vegetarian

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HODSON
BAY HOTEL



HODSON BAY HOTEL

Our Executive Head Chef and the Kitchen Team are passionate about creating simple, flavoursome dishes, using quality ingredients.

Every opportunity is taken to source ingredients, with the area boasting a huge variety of wonderful suppliers.

We want to create a memorable dining experience for you through excellent food, wonderful service and a great atmosphere.

Enjoy!

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