

WATERFRONT BAR MENU

STARTERS

HEARTY HOMEMADE SOUP OF THE DAY ^{2, 9, 11A, 12}	5.95
HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER	
WILD ATLANTIC WAY SEAFOOD CHOWDER ^{2, 4, 5, 11A, 12}	6.95
HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER	
GLAZED SMOKED BBQ CHICKEN WINGS ^{1, 8, 11A}	8.95
RANCH DRESSING	
MILLHOUSE FARM ORGANIC SALAD ¹³	8.95
ORGANIC LEAVES TOSSED IN HOUSE DRESSING, CANDIED BEETROOT, ONION SHAVINGS & SWEET SEASONAL CHERRY TOMATOES	
ADD CRISPY GALWAY GOATS CHEESE ^{1, 2, 11A}	3.00
ADD SMOKED CHICKEN	4.00
ADD HOMEMADE FALAFEL & HUMMUS ^{1, 7, 11A} V	4.00
ARTISAN BREADS ^{2, 9, 10, 11}	8.95
YEW POINT WILD GARLIC PESTO, HUMMUS, CHILLI JAM	

MAIN COURSES

CLASSIC CAESAR SALAD ^{1, 2, 5, 11A}	14.95
CAJUN CHICKEN, CRISP COS LETTUCE, BACON, PARMESAN & CRISPY TORTILLA CHIPS	
GILLIGAN'S OF ROSCOMMON	16.95
8oz BEEF BURGER ^{1, 2, 11A}	
BRIOCHE BUN, MATURE CHEDDAR, STREAKY BACON, SRIRACHA SLAW, FRIES	
BLACK DONKEY BEER BATTERED	17.95
FISH & CHIPS ^{1, 2, 5, 11A, 13}	
HOUSE SLAW, GARDEN SALAD, FRIES & TARTAR DIP	
SIGNATURE MILD MASSAMAN CURRY ^{2, 6, 11A}	14.95
FRESH HERBS, JASMINE RICE, NAAN BREAD & CUCUMBER RAITA	
V V	
ADD CHICKEN	17.95
DRY AGED 10 OZ STRIPLOIN STEAK ^{2, 11A}	26.95
GRILLED PLUM TOMATO, CRISPY SMOKED ONIONS, CHUNKY FRIES, PEPPERCORN SAUCE OR GARLIC BUTTER	
THE BAY POT ROAST SUPREME OF CHICKEN ^{2, 9}	17.95
GRILLED SUMMER VEGETABLES & SOFT HERBS, ROAST SHALLOT PUREE, PISTOU DRESSING	
SPICED FILLET OF IRISH SALMON ^{2, 5, 11A}	18.95
BABY SPINACH, CRISPY VEGETABLE SAMOSA & LEMON BUTTER	
GRILLED TOFU ^{1, 2, 11}	15.95
CASSOULET OF BEANS, SPICED CARROT SALAD	

LUNCH SPECIALS

AVAILABLE FROM 12.00PM - 3.00PM

GRILLED TOASTED SPECIAL ^{1, 2, 11A, 13}	9.95
SMOKED HAM, MATURE CHEESE, PLUM TOMATO, SHAVED RED ONION, HOMEMADE FRIES, SIDE SALAD	
CHEF'S SANDWICH SPECIAL	12.95
PLEASE ASK YOUR SERVER	
CHEF'S LUNCH DISH OF THE DAY	13.95
PLEASE ASK YOUR SERVER	

SIDES

HOUSE CHUNKY FRIES ^{1, 2, 11A}	3.95
FRESH MARKET VEGETABLES & POTATOES ²	4.95
TOSSED ORGANIC LEAF SIDE SALAD ¹³	3.95
CHUNKY TRUFFLE & PARMESAN FRIES ^{1, 2, 11A}	4.95

DESSERTS

RHUBARB & VANILLA CHEESECAKE ^{1, 2, 9, 11A}	6.95
CONFIT RHUBARB & GINGER ICE CREAM	
WARM OREO & FUDGE BROWNIE ^{1, 2, 11A}	6.95
SALTED CARAMEL ICE CREAM & TOFFEE POPCORN	
RASPBERRY CRÈME BRÛLÉE ^{1, 2, 10A, 11A}	6.95
SHORT BREAD BISCUITS	
BAKED CARAMELISED APPLE	6.95
& MIXED BERRY CRUMBLE ^{1, 2, 9, 11A}	
VANILLA ANGLAISE	
DELICIOUS DESSERT OF THE DAY	6.95
PLEASE ASK YOUR SERVER	

WE SPECIALISE IN...

- LOCAL CRAFT BEERS
- HOUSE FAVOURITE COCKTAILS
- CAREFULLY SELECTED WINES

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 :

- Egg
- Milk
- Shell Fish
- Molluscs
- Fish
- Peanut
- Sesame
- Soy
- Sulphur Dioxide
- 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

V Vegan, **V** Vegetarian, **C** Coeliac

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HODSON
BAY HOTEL



HODSON BAY HOTEL

Our Executive Head Chef and 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 a 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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