

SANDWICHES & WRAPS FROM 12PM-4PM

SLOW CURED HAM AND CHEESE TOASTIE €9.95

Slow Cured Ham, Mature Cheddar Cheese, Toasted Artisan Bread & House Salad (2,9,11A,13)

+ I CAN BE GLUTEN FREE

HODSON BAY B.L.T €10.95

Crispy Bacon, Iceberg Lettuce, Beef Tomato, Mayo on Toasted Sourdough Bread (2,9,11A,13)

+ I CAN BE GLUTEN FREE

MEXICAN CHICKEN WRAP €12.95

Chicken, Tomato & Mixed Peppers Salsa, Cajun Mayo, Sweet Chilli, Mixed Grated Cheese & House Salad (1,2,9,11A,13)

LIGHT BITES

HODSON BAY SOUP OF THE DAY €8.95

Vegetable (2,9,11A,12)

+ I CAN BE GLUTEN FREE

ATLANTIC SEAFOOD CHOWDER €11.95

Poached Seafood, Dill & Cream Broth, Irish Butter & Guinness Brown Bread (1,2,3,4,5,9,11A,12)

+ I CAN BE GLUTEN FREE

GLAZED CRISPY CHICKEN WINGS

Choose from House Hot Sauce or BBQ Sauce. Celery Sticks, Cashel Blue Cheese Dip (1,2,9,12)

BBQ PORK BELLY CROQUETTE'S €10.95

Crème Fraîche, BBQ Sauce, Fresh Chilli & House Salad (1,2,9,11A,13)

CRISPY CHICKEN TACOS €12.95

Braised Marinated Chicken, Mixed Pepper Salsa, Mixed Grated Cheese & Chilli Mayo (2,9,11A,12)

SALADS

SUPERFOOD SALAD €18.95

Spiced Quinoa, Cherry Heirloom Tomatoes, Feta Cheese, Roasted Beetroot, Mixed Baby Leaves & Honey Mustard Vinaigrette (2,9,11,13)

CAESAR SALAD €18.95

Baby Gem Lettuce, Caesar Dressing, Southern Fried Buttermilk Chicken, Sourdough Croutons & Aged Parmesan (1,2,5,11A)

+ I CAN BE GLUTEN FREE

ARDSALLAGH GOAT'S CHEESE SALAD €18.95

Ardsallagh Goat's Cheese, Poached Beetroot, Mixed Baby Leaves, Candied Pecans & Honey (2,9,11E,13)

+ I CAN BE GLUTEN FREE

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. 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.

MAIN COURSES

THE BRASSERIE BURGER

€19.95

8oz Gilligan's Irish Beef, Iceberg Lettuce, Crispy Bacon, Cheddar Cheese, House Made Burger Sauce, Toasted Brioche Bun (1,2,9,11A,13)

+ I CAN BE GLUTEN FREE

THAI GREEN CURRY

Marinated Roast Chicken Breast, Sautéed Vegetables, Basmati Rice, Garlic & Coriander Naan Bread (3,9,11A)

+ I CAN BE GLUTEN FREE

BAY FISH TACOS

€19.95

Tempura Battered White Fish, Mixed Pepper Salsa & Crushed Avocado (2,5,11A)

TRADITIONAL FISH "N" CHIPS

€19.95

Beer Battered Fresh Cod, Lemon Mint Pea Purée, Tartar Sauce (1,2,5,9,11A)

SOUTHERN FRIED CHICKEN BURGER

€19.95

Southern Fried Chicken, Piri-Piri Mayo, Spinach, Rainbow Coleslaw, Pickled Red Onion, Irish Mature Cheddar, Toasted Brioche Bun (1,2,9,11A,12,13)

+ I CAN BE GLUTEN FREE

TAGLIATELLE ALLA BOLOGNESE

€19.95

Rich Tomato Sauce, Braised Irish Minced Beef, Grated Parmesan & Garlic Bread (1,2,9,11A,12)

CHICKEN NACHOS

€19.95

Braised Marinated Chicken, Corn Nachos, Avocado, Mixed Pepper Salsa, Sour Cream, Glazed With Mozzarella (1,2,12)

COTTAGE PIE

€19.95

Braised Irish Beef, Rich Savoury Jus, Creamed Mash, Seasonal Vegetables (1,2,9,12)

HODSON BAY SPECIAL OF THE DAY

€19.95

Please ask your server for details

PIZZA'S

CLASSIC MARGHARITA

€16.95

Rich Tomato Sauce, Mozzarella Cheese, Parmesan Cheese, Basil & Rocket Pesto Oil (1,2,11A)

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PEPPERONI

€18.95

Rich Tomato Sauce, Mozzarella Cheese, Smoked Pepperoni (1,2,11A)

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SIDES

TRUFFLE FRIES	€6.00
Topped with Truffle Mayo & Grated Parmesan (2,11a) + I CAN BE GLUTEN FREE	
HOUSE SALAD	€6.00
Organic Mixed Leaves, Cherry Heirloom Tomato, Cucumber & Balsamic Reduction (1,2,9,12,13)	
CRISPY CAJUN BABY POTATOES	€6.00
(11A) + I CAN BE GLUTEN FREE	
HOUSE WEDGES	€6.00
(11A)	
CREAMED MASH	€5.95
(2,9)	
BUTTERMILK ONION RINGS	€5.00
Garlic Mayo (1,2,11A)	
SEASONAL VEGETABLES	€5.00
(2)	
BASMATI RICE	€5.00

DESSERTS

SELECTION OF ICE CREAM	€7.95
(1,2)	
CHEESECAKE OF THE DAY	€7.95
Please ask your server for details (2,11,11a)	
BANANA & CARAMEL HAZELNUT TART	€7.95
Banana Compote, Caramel Sauce, Vanilla Frosting & Vanilla Ice Cream (1,2,10B,11,11A)	
LIME PAVLOVA	€7.95
Vanilla Cream, Berry Compote & Champagne Sorbet (1,2,9)	
LEMON PIE	
Sweet & Citrus Cream, Italian Meringue & Mango Sorbet (1,2,11a)	
CHOCOLATE VELVET CAKE	
Chocolate Ganache, Caramel Cream & Raspberry Sorbet (1,2,11,11A)	

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DESSERT COCKTAILS

MIDNIGHT BAY

€15.00

Absolut, Baileys, Crème de Menthe, Fresh Cream (2)

MUDSLIDE

€15.00

Absolut, Baileys, Kahlua, Espresso (2)

BRANDY ALEXANDER

€15.00

Hennessey, Chocolate Liquor, Crème de Cacao, Fresh Cream (2)

'At Hodson Bay Hotel we pride ourselves in working alongside local Irish Suppliers. All of our Beef, Pork, Duck & Lamb is of Irish Origin.'

Beef - Gilligans Farm, Roscommon Pork and Bacon - Carty's Meat, Athlone Fresh Produce - Millhouse Farms, Galway Total Produce - Galway Seafood - Morgan's Seafood, County Louth (All Fish, Crustaceans & Molluscs are Sustainably Fished) Duck - Silverhill Farm, Monaghan Lamb - Slaney Valley, Limerick Dairy - Arrabawn, Galway Eggs (Free Range) - Corrib Eggs, Glenamaddy Chicken - Glin Valley

*Produce From our Yew Point Gardens at Hodson Bay, Athlone:
Fruits, Berries, Herbs, Salads, Edible Flowers*

WATERFRONT BAR & BRASSERIE

**FOOD SERVED ALL DAY MONDAY TO SATURDAY FROM
12PM-9PM**

SUNDAY CARVERY SERVED 12:30PM - 4PM
Octagon Restaurant

EVENING BAR FOOD SERVED 4:30PM - 9PM ON SUNDAY



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