

## Menu

### Starters

<i>Home-Made Soup of the Day (Vegan)</i>	9	5.00
<i>O'Dowds Seafood Chowder</i>	1,2,4,7,14	7.50
<i>Garlic &amp; Herb Bread</i>	1,7	3.95
<i>Garlic &amp; Herb Bread with Cheese</i>	1,7	4.50
<i>Connemara Oak Smoked Salmon with Salad</i>	4,10,12	11.50
<i>½ Dozen Killary Bay Oysters</i>	14	12.50
<i>Grilled Killary Oysters (6) with Garlic Butter &amp; Breadcrumbs</i>	1,7,14	13.50

### Light Mains

<i>Steamed Killary Mussels in a Coconut, Lime &amp; Sweet Chilli Broth</i>	12,14	12.95
<i>Seafood Cocktail : White Fish, Prawn, Salmon, Marie Rose Sauce on Salad</i>	1,2,4,14	12.95

## Main Courses

### Fish

*Pan Fried Fillets of Fish and Chips* 1,4 14.95

*Strips of Connemara Smoked Salmon  
in a Cheese Sauce on a bed of Tagliatelle  
Pasta* 1,4,7 15.50

*Sweet & Spicy Baked Salmon* 4,7,12 16.95  
(Served with Mashed Potato & Salad)

### Chicken & Meat Dishes

*Chicken Curry* 7,8,10 13.95  
(Medium Spiced, Served with Boiled Rice)

*O'Dowds Lamb Stew* 1 16.95  
(Slow Cooked Irish Lamb with Carrots,  
Onions & Herbs, served with boiled Potatoes)

*100z Grilled Sirloin Steak* 1,7 25.95  
(Served with Mushrooms & Onions with  
Peppercorn Sauce or Garlic Butter and Chips or  
Mashed Potato)

*Shepherds Pie* 1,7 14.95  
(Prime Irish Beef Mince with Carrots & Onions  
Topped with Mashed Potato,, Salad or Chips)

*(List of Allergens located on last page of Menu)*

## Vegetarian Dishes

<i>Home-made Black Eyed Bean Burger with a Spicy Tomato Sauce</i>	13.95
<i>Baked Aubergine, sweet potato &amp; goat's cheese topping</i> <small>9,12</small>	14.50

## Side Orders

<i>Chips</i>	3.60	<i>Vegetables</i>	3.50
<i>Side Salad</i>	<small>10,12</small>	3.00	

## Closed Sandwiches

<i>Plain Sandwich (One Filling)</i>	<small>1,7</small>	3.75
<i>Mixed Salad Sandwich (e.g Ham Salad etc)</i>	<small>1,7</small>	4.60
<i>Toasted Mixed Sandwich (e.g Ham &amp; Cheese)</i>	<small>1,7</small>	4.60
<i>Choose from our Selection of fillings: Ham, Cheese, Chicken, Egg or Salad</i>		
<i>Toasted Special</i>	<small>1,7</small>	5.00
<i>(Toasted Sandwich with Ham, Chicken, Cheese, Tomato &amp; Onion)</i>		

## Desserts

*Raspberry & Apple Crumble* 1,7

*Vanilla or Mint Ice-Cream  
(With Chocolate or Fudge Sauce)* 3,7

*Crème Brûlée* 3,7

*Kiwi & Almond Tart* 1,3

*Chocolate Brownie* 1,3,5

*All Desserts are* 5.50

## Teas & Coffees

*Tea* 2.50

*Peppermint, Green, Wild Berry, Earl*

*Grey or Camomile Tea* 2.75

*Americano or Decaf Coffee* 2.60

*Espresso* 2.50

*Cappuccino/Latte* 7 2.95

*Irish Coffee* 7 5.95

*Baileys, French, Calypso or other Liqueur*

*Coffees* 7 6.95

## Selection of Wines by the Glass

### (White)

**El Caminador Sauvignon Blanc (Chile)**  
*(Classic Zesty Citrus Aromas with light juicy fruits & a long dry finish Alc. 12.5%)* **6.00**

**Domaine Grauzan Chardonnay (France)**  
*(Lovely unoaked Chardonnay from the south of France Alc.13%)* **7.25**

**San Giorgio Pinot Grigio (Italy)**  
*(Dry with Ripe Fruit Flavour with Crisp Acidity Alc 12%)* **7.00**

### (Red)

**Puna Snipe Cabernet Sauvignon (Chile)**  
*(Dark berry flavours, fresh acidity with light tannins Alc.13%)* **6.00**

**Croix des Vents, Merlot (France)**  
*(A very soft & fruity red with punchy Summer Fruits Alc. 12.5%)* **6.75**

**Don Aparo, Mendoza, Malbec (Argentina)**  
*(A medium weight malbec with juicy blackberry flavours. Alc 13.5%)* **7.00**

**All wines contain Sulphides (Selection of Wines by the Bottle or Carafe are listed on our Full Wine List)**

## Irish Craft Beers

A Selection of Bottled Craft beers from Micro Breweries  
from around Ireland, Galway & Connemara.

**(All of the Beverages listed below contain Barley & Wheat,  
except for the Stag Saor & the Orpens Cider)**

Bridewell Blond (Draught)                      ½ Pint 3.60                      Pint 6.00  
Brewed in Clifden ([bridewellbrewery.ie](http://bridewellbrewery.ie)). This is a blond ale with a  
distinctive Pilsner flavour. Light and refreshing, it pairs well with  
Seafood or on its own. Abv: 4.4%.

Galway Hooker Pale Ale (500ml Bottle)                      6.50  
Brewed in Oranmore, Co. Galway. It has a balanced burst of tangy  
Bitterness with understated biscuity flavours which perfectly  
Complement the floral aroma & citrusy dry finish. Pairs well with  
Chowder, Rich Seafood & Spicy Dishes Abv: 4.4%.

Sheep Stealer (500ml Bottle)                      6.50  
Brewed by Black Donkey Brewery in Roscommon.  
It is dry, crisp and refreshing, with a complex aroma and  
flavor. Pairs well with a range of foods, from cheeses to meat  
stews and roasts Abv: 5.5%.

Stag Saor (**Gluten Free**) (500ml Bottle)                      6.50  
Ireland's first Gluten Free Beer by the 9 White Deer  
Brewery from Co. Cork. A Kolsch style beer with a gentle Hop  
& Malt character. Best with light meat & fish dishes. Abv: 4.2%.

### Cider

Orpens Irish Craft Cider (330ml Bottle)                      4.95  
100% Irish pressed Apple Cider made in County Dublin.  
A crisp dry cider with a Honey, slightly tart finish. (Alc 5.3%)

## List of Allergens

1. *Wheat*
2. *Crustaceans*
3. *Eggs*
4. *Fish*
5. *Peanuts*
6. *Soybeans*
7. *Milk*
8. *Nuts*
9. *Celery*
10. *Mustard*
11. *Sesame Seeds*
12. *Sulphides*
13. *Lupin*
14. *Molluscs*