

Starters

<i>Home-Made Soup of the Day (Vegan)</i>	9	5.00
<i>O'Dowd's Seafood Chowder</i>	1a,2,4,7,14	7.95
<i>Garlic & Herb Bread</i>	1a,7	3.95
<i>Garlic & Herb Bread with Cheese</i>	1a,7	4.50
<i>Goat cheese tartlet, tomato chutney & salad</i>	1a,7,12	9.75
<i>Connemara Oak Smoked Salmon with Salad</i>	4,10,12	12.50
<i>½ Dozen Killary Bay Oysters</i>	14	12.95
<i>Grilled Killary Oysters (6) with Garlic Butter & Breadcrumbs</i>	1a,7,14	13.95

Light Mains

<i>Steamed Killary Mussels in a Coconut, Lime & Sweet Chilli Broth</i>	12,14	12.95
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Main Courses

Fish

<i>Pan Fried Fillets of Fish & Chips</i> 1a,4	15.95
<i>Strips of Connemara Smoked Salmon in a Cheese Sauce on a bed of Tagliatelle Pasta</i> 1a,1b,4,7	15.95
<i>Sweet & Spicy Baked Salmon</i> 4,7,12 <i>(Served with Mashed Potato & Salad)</i>	17.50

Chicken & Meat Dishes

<i>Chicken Curry</i> 7,5,10 <i>(Medium Spiced, Served with Boiled Rice)</i>	14.50
<i>O'Dowds Lamb Stew</i> <i>(Slow Cooked Irish Lamb with Carrots, Onions & Herbs, served with boiled Potatoes)</i>	18.50
<i>100z Grilled Sirloin Steak</i> <i>(Served with Mushrooms & Onions with Peppercorn Sauce 1a,7 or Garlic Butter 7 and Chips or Mashed Potato)</i>	27.95
<i>Shepherds Pie</i> 1a,7 <i>(Prime Irish Beef Mince with Carrots & Onions Topped with Mashed Potato, Salad or Chips)</i>	14.95

(List of Allergens located on last page of Menu)

Vegetarian Dishes

*Home-made Black Eyed Bean Burger
with a Spicy Tomato Sauce* 13.95

Side Orders

Chips **1a** 3.75 *Vegetables* 3.50

Side Salad **10,12** 3.00

Closed Sandwiches

Plain Sandwich (One Filling) **1a,7** 3.95

*Mixed Salad Sandwich (e.g Ham Salad
etc)* **1a,7** 4.75

*Toasted Mixed Sandwich (e.g Ham &
Cheese)* **1a,7** 4.75

*Choose from our Selection of fillings:
Ham, Cheese, Chicken, Egg or Salad*

Toasted Special **1a,7** 5.50

*(Toasted Sandwich with Ham, Chicken, Cheese,
Tomato & Onion)*

Desserts

Raspberry & Apple Crumble 1a,7

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

Crème Brûlée 3,7

Kiwi & Almond Tart 1a,3,8b

Chocolate Brownie 1a,3,5,7

All Desserts are 6.00

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 6.50

Baileys, French, Calypso or other Liqueur

Coffees 7 7.50

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%) **6.50**

Domaine Grauzan Chardonnay (France)
(Lovely unoaked Chardonnay from the south of France Alc.13%) **7.60**

San Giorgio Pinot Grigio (Italy)
(Dry with Ripe Fruit Flavour with Crisp Acidity Alc 12%) **7.50**

(Red)

Puna Snipe Cabernet Sauvignon (Chile)
(Dark berry flavours, fresh acidity with light tannins Alc.13%) **6.50**

Croix des Vents, Merlot (France)
(A very soft & fruity red with punchy Summer Fruits Alc. 12.5%) **7.50**

Don Aparo, Mendoza, Malbec (Argentina)
(A medium weight malbec with juicy blackberry flavours. Alc 13.5%) **7.50**

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). 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

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| 1a wheat | 1b durum wheat | 8a walnuts |
| 1c barley | 1d malt | 8b almonds |
| 1e granary | | |
| 2. Crustaceans | | 9. Celery |
| 3. Eggs | | 10. Mustard |
| 4. Fish | | 11. Sesame Seeds |
| 5. Peanuts | | 12. Sulphur Dioxide & Sulphites |
| 6. Soybeans | | 13. Lupin |
| 7. Milk | | 14. Molluscs |