

Starters

<i>Home-Made Soup of the Day (Vegan)</i>	<i>9</i>	6.75
<i>O'Dowds Seafood Chowder</i>	<i>1a,2,4,7,14</i>	9.75
<i>Garlic & Herb Bread</i>	<i>1a,7</i>	3.95
<i>Garlic & Herb Bread with Cheese</i>	<i>1a,7</i>	4.95
<i>Goat cheese tartlet, tomato chutney & salad</i>	<i>1a,7,12</i>	12.50
<i>Chicken Liver Patê with Red Onion</i>		
<i>Relish/Salad/Toast</i>	<i>1,6,7,12</i>	9.50
<i>Connemara Oak Smoked Salmon with Salad</i>	<i>4,10,12</i>	14.50
<i>½ Dozen Killary Bay Oysters</i>	<i>14</i>	15.00
<i>Grilled Killary Oysters (6) with Garlic Butter & Breadcrumbs</i>	<i>1a,7,14</i>	16.50

Light Mains

<i>Steamed Killary Mussels in a Coconut, Lime & Sweet Chilli Broth</i>	<i>12,14</i>	14.50
<i>Seafood Cocktail</i>	<i>2,3,4,7</i>	14.95
<i>(Local White Fish, Prawns, Salmon, Mussels in a Marie Rose Sauce with Salad)</i>		

Main Courses

Fish

<i>Pan Fried Fillets of Fish & Chips</i>	<i>1a,4</i>	18.50
<i>Strips of Connemara Smoked Salmon in a Cheese Sauce on a bed of</i>		
<i>Tagliatelle Pasta</i>	<i>1a,1b,4,7</i>	18.50
<i>Sweet & Spicy Baked Salmon</i>	<i>4,7,12</i>	18.95
<i>(Served with Mashed Potato & Salad)</i>		

Chicken & Meat Dishes

<i>Chicken Curry</i>	<i>7,5,10</i>	16.50
<i>(Medium Spiced, Served with Boiled Rice)</i>		
<i>O'Dowds Lamb Stew</i>		24.50
<i>(Slow Cooked Irish Lamb with Carrots, Onions & Herbs, served with boiled Potatoes)</i>		
<i>100z Grilled Sirloin Steak</i>		29.50
<i>Peppercorn Sauce 1a,7 or Garlic Butter 7 and Chips or Mashed Potato)</i>		
<i>Shepherds Pie</i>	<i>1a,7</i>	16.95
<i>(Prime Irish Beef Mince with Carrots & Onions Topped with Mashed Potato, Salad or Chips)</i>		
<i>(List of Allergens located on last page of Menu)</i>		

*We cannot Split Bills for Groups of more than 4
persons*

Vegetarian Dishes

*Home-made Black Eyed Bean Burger
with a Spicy Tomato Sauce* 15.50
*Baked Aubergine, sweet potato & goat's
cheese topping* 7,9,12 17.50

Side Orders

Chips 1a 4.25 *Vegetables* 3.75
Side Salad 10,12 3.50

Closed Sandwiches

Plain Sandwich (One Filling) 1a,7 4.50
*Mixed Salad Sandwich (e.g Ham Salad
etc)* 1a,7 5.50
*Toasted Mixed Sandwich (e.g Ham &
Cheese)* 1a,7 5.50
*Choose from our Selection of fillings:
Ham, Cheese, Chicken, Egg or Salad*
Toasted Special 1a,7 6.50
*(Toasted Sandwich with Ham, Chicken, Cheese,
Tomato & Onion)*

Sandwiches not available after 6 pm

Desserts

Raspberry & Apple Crumble 1a,7

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

Crème Brûlée 3,7

Berries & Almond Tart 1a,3,8b

Homemade Chocolate Brownie 3

All Desserts 7.50

Teas & Coffees

Tea 3.00

Peppermint, Green, Wild Berry, Earl

Grey or Camomile Tea 3.75

Americano or Decaf Coffee 3.00

Espresso 3.00

Cappuccino/Latte 7 3.75

Irish Coffee 7 7.95

Baileys, French, Calypso or other Liqueur

Coffees 7 8.95

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%)

7.50

Domaine Grauzan Chardonnay (France)

(Lovely unoaked Chardonnay from the south of France Alc.13%)

8.50

Snapper Rock, Sauv Blanc (N Zealand)

(fresh and fragrant NZ sauvignon blanc with nectarine, mango, melon & lime Alc. 13%)

9.00

San Giorgio Pinot Grigio (Italy)

8.00

(Dry with Ripe Fruit Flavour with Crisp Acidity Alc 12%)

(Red)

Puna Snipe Cabernet Sauvignon (Chile)

(Dark berry flavours, fresh acidity with light tannins Alc.13%)

7.50

Croix des Vents, Merlot (France)

(A very soft & fruity red with punchy Summer Fruits Alc. 12.5%)

8.00

Don Aparo, Mendoza, Malbec (Argentina)

(A medium weight malbec with juicy blackberry flavourS.Alc 13.5%)

8.00

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 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 Cider)

Rockshore Lager (Draught) ½ Pint 4.00 Pint 6.20
Light and refreshing, malty with a background hoppy character.
Abv: 4%

Galway Hooker Session IPA(Draught) ½ Pint 4.00 Pint 6.50
A well balanced IPA defined by a floral aroma, stone fruit and citrus
flavours, and a smooth mouthfeel. Abv: 5%.

Sheep Stealer (500ml Bottle) 6.70
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) 6.70
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
Galway Cider 500 ml Bottle 6.70
A crisp refreshing slightly dry cider using 100% Irish Red Apples.
Abv: 5%

List of ALLERGENS

**1a wheat 1b durum wheat
1c barley 1d malt 1e granary**

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soybeans

7. Milk

8a walnuts

8b almonds

9. Celery

10. Mustard

11. Sesame Seeds

12. Sulphur Dioxide & Sulphites

13. Lupin

14. Molluscs