

Starters

<i>Home-Made Soup of the Day</i> (Vegan) 9	6.95
<i>O'Dowds Seafood Chowder</i> 1a,2,4,7,14	10.95
<i>Garlic & Herb Bread</i> 1a,7	3.95
<i>Garlic & Herb Bread with Cheese</i> 1a,7	4.95
<i>Goat cheese tartlet, tomato chutney & salad</i> 1a,7,12	14.50
<i>Connemara Oak Smoked Salmon with Salad</i> 4,10,12	14.75
<i>½ Dozen Killary Bay Oysters</i> 14	15.50
<i>Grilled Killary Oysters (6) with Garlic Butter & Breadcrumbs</i> 1a,7,14	17.00

Light Mains

<i>Steamed Killary Mussels in a Coconut, Lime & Sweet Chilli Broth</i> 12,14	14.75
<i>Seafood cocktail</i> 2,3,4,12,14	16.50
<i>(local white fish, prawns, salmon, mixed with a marie rose sauce)</i>	

Main Courses

Fish

<i>Pan Fried Fillets of Fish & Chips</i> 4	19.75
<i>Strips of Connemara Smoked Salmon in a Cheese Sauce on a bed of Tagliatelle Pasta</i> 1a,1b,4,7	19.50
<i>Sweet & Spicy Baked Salmon</i> 4,7,12	21.00
<i>(Served with Mashed Potato & Salad)</i>	

Chicken & Meat Dishes

<i>Chicken Curry</i> 7,5,10	18.00
<i>(Medium Spiced, Served with Boiled Rice)</i>	
<i>O'Dowds Lamb Stew</i>	26.00
<i>(Slow Cooked Irish Lamb with Carrots, Onions & Herbs, served with boiled Potatoes)</i>	
<i>100z Grilled Sirloin Steak</i>	34.00
<i>Peppercorn Sauce</i> 1a,7 <i>or Garlic Butter</i> 7 <i>and Chips or Mashed Potato)</i>	
<i>Shepherds Pie</i> 7	18.95
<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* 17.00
*Baked Aubergine, sweet potato & goat's
cheese topping* 7,9,12 18.50

Side Orders

Chips 4.50 *Vegetables* 9 4.00
Side Salad 10,12 4.00

Closed Sandwiches

Plain Sandwich (One Filling) 1a,7 4.75
*Mixed Salad Sandwich (e.g Ham Salad
etc)* 1a,7 5.75
*Toasted Mixed Sandwich (e.g Ham &
Cheese)* 1a,7 5.95
*Choose from our Selection of fillings:
Ham, Cheese, Chicken, Egg, Tuna or Salad*
Toasted Special 1a,7 6.95
*(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 3.50

Peppermint, Green, Wild Berry, Earl

Grey or Camomile Tea 4.00

Americano or Decaf Coffee 3.50

Espresso 3.20

Cappuccino/Latte 7 4.00

Irish Coffee 7 8.00

Baileys, French, Calypso or other Liqueur

Coffees 7 9.00

Selection of Wines by the Glass

(White)

El Camínador Sauvignon Blanc (Chile)

(Classic Zesty Citrus Aromas with light juicy fruits & a long dry finish Alc. 12.5%)

8.00

Domaine Grauzan Chardonnay (France)

(Lovely unoaked Chardonnay from the south of France 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, central valley (Chile)

8.00

(Well integrated tannins offer a wine suited to most occasions)

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 6.50
Light and refreshing, malty with a background hoppy character.
Abv: 4%

Galway Hooker Session IPA(Draught) ½ Pint 4.00 Pint 7.00
A well balanced IPA defined by a floral aroma, stone fruit and citrus
flavours, and a smooth mouthfeel. Abv: 5%

Stag IPA (Gluten Free) (500 ml bottle) 6.70
An American style IPA with floral, citrus and passion fruit flavours
and aroma, with balanced bitterness. Abv: 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 6.75
A crisp refreshing slightly dry cider using 100% Irish Red Apples.
Abv: 5%

Rockshore (Draught) Cider ½ Pint 4.00 Pint 6.50
A crisp, light, refreshing cider with balanced sweetness.
Abv: 4%

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 |