



BAY  
BRASSERIE

— RESTAURANT —

EST. 1998



# WILD ATLANTIC WAY

## CHEF'S SELECTION

### STARTERS

#### **Galway Crab Meat Salad (€12 Supplement)**

Lambs Lettuce, Alfonso Mango, Pickled  
Ginger and Apple  
3 | 9 | 12

#### **Seared Cleggan Scallops (€9 Supplement)**

Grenobloise™ Brioche Crouton, Baby Capers, Lemon Segments,  
Sapphire & Noisette Butter  
1 | 2 | 4 | 5 | 9 | 11a

#### **Pressed Ham Hock Terrine (€3.00 Supplement)**

English Mustard, Parsley, Capers, Pickled Girolles and Prune  
Chutney  
9 | 12 | 13

### MAIN COURSES

#### **7 oz Fillet of Beef (€17 Supplement)**

Caramelised and Roast Shallot, Glazed Root  
Vegetables, Madeira Jus  
2 | 9



80 | Quinta Seara d'Ordens Reserva, Douro  
Touriga Nacional  
Portugal | €37

9

#### **Roasted Rump of Lamb (€11 Supplement)**

Sauce Reform, Lovage Whipped Potato, Broccoli  
1 | 2 | 9



89 | Stoneburn - Marlborough (Pinot Noir)  
New Zealand | €39

9

#### **Lemon Sole, Bonne Femme (€5 Supplement)**

Creamy Duchess Potato, Leek, Mushrooms Gratin  
2 | 5 | 9 | 12



62 | Bodega Agnusdei - Rias Baixas, Val  
do Salnes (Albariño)  
Spain | €36

9

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

Welcome to




**BAY**  
**BRASSERIE**  
RESTAURANT  
EST. 1998

Enjoy stunning views of Galway Bay while choosing from our seasonal menu, made with the finest local ingredients and paired with wines from our hand-picked selection.

The Bay Brasserie offers an upscale yet casual dining experience with a classical twist. Executive Chef Robert Webster and Head Chef Ciara Horan have crafted a menu inspired by traditional cooking, using top-quality, locally sourced ingredients influenced by the Atlantic coastline.

From freshly caught local fish from Galway Bay and dry-aged beef to artisan cheeses and game, we're proud to cook with some of Ireland's best produce. Whether it's a romantic dinner, a family celebration, a business lunch, or simply a great meal out, the Bay Brasserie is the perfect choice.

## BAY BRASSERIE DINNER MENU

Main Course	€29*
2 course dinner	€39*
3 course dinner	€49*
 A sparkling start	€8

*Top family estate Valdo Marca Oro - Valdobbiadene DOCG (Prosecco) by a glass.  
Perfect to sip and savour whilst you peruse our menu.*

*\*Supplements apply to the Wild Atlantic Way Chef's Selection Menu*

*Robert Webster*  
EXECUTIVE CHEF

*Ciara Horan*  
HEAD CHEF



## STARTERS

### **Flamed Killary Mussels**

Nduja Butter, Toast

1 | 2 | 4 | 9 | 11a

### **New Season Vegetable Salad**

Kalamata Olives, Coriander and Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves. Sherry Vinegar Dressing

9 | 13 | 14

### **Cured Local Mackerel**

Picked Vegetables, Horseradish and Wasabi, Fennel

5 | 7 | 8 | 9

### **Gourmet Soup of the Day**

Served with Homebaked Bread Selection and Pure Irish Butter

2 | 9 | 11a | 12

### **Spicy Beef Croquettes**

Roast Red Pepper Velouté, Crispy Bacon Crumb

1 | 2 | 9 | 11a



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## MAIN COURSES

### **Braised Short Rib of Irish Beef**

Puy Lentils, Morteau Sausage, Sherry Vinegar and Forest Herbs  
2 | 8 | 9 | 12 | 13

### **Crispy Asian Pork Belly (Abodo)**

Poached Egg, Soy, Coriander, Fried Garlic, Rice Wine Vinegar,  
and Steamed Basmati  
1 | 7 | 8 | 9

### **Seafood Panache**

Selection of Fresh Seafood, Beurre Blanc, Tomato Compote,  
Pomme Dauphine  
1 | 2 | 9 | 11a

### **Fricassée of Chicken**

New Season Asparagus 3 ways: Puree, Arancino, Steamed with  
Pecorino  
1 | 2 | 9 | 11a

### **Line Caught Sea Bass**

Cassoulet of Seafood, Orzo, Tomato Sugo with Nduja  
2,3,4, 5,9,11a

### **Chef's Freshly Carved Classic Roast of the Day**

Please ask your server  
Please ask your server

## SIDES

**House Fries** €5.00  
2 | 9 | 11a

**Steamed Tender  
Stem Broccoli, Pine Nuts  
and Irish Regato Cheese** €5.50  
2

**Tossed Side Salad** €5.00  
8 | 9 | 13

**Potato Gratin,  
Nutmeg and Garlic,  
Thyme Leaves** €5.50  
2

**Fresh Market  
Vegetables & Potatoes** €5.50  
2 | 9

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## DESSERTS

### Classic Baked Alaska

Pecan Meringue, Grand Mariner Genoise, Vanilla Bourbon Ice Cream

1, 2, 11a

### Galway Bay Trifle

Macerated Strawberries, Sherry-Soaked Sponge, Homebaked Custard and Chantilly Cream

1 | 2 | 9 | 11a

### Warm Sticky Toffee Pudding

Raisin Ice Cream, Butterscotch Sauce

1 | 2 | 11a

### Vanilla Crème Brulée

Bramly Apple, Caramelised Top, Homemade Shortbread

1 | 2 | 9 | 11a

### Selection of Irish Creamery Ice Cream

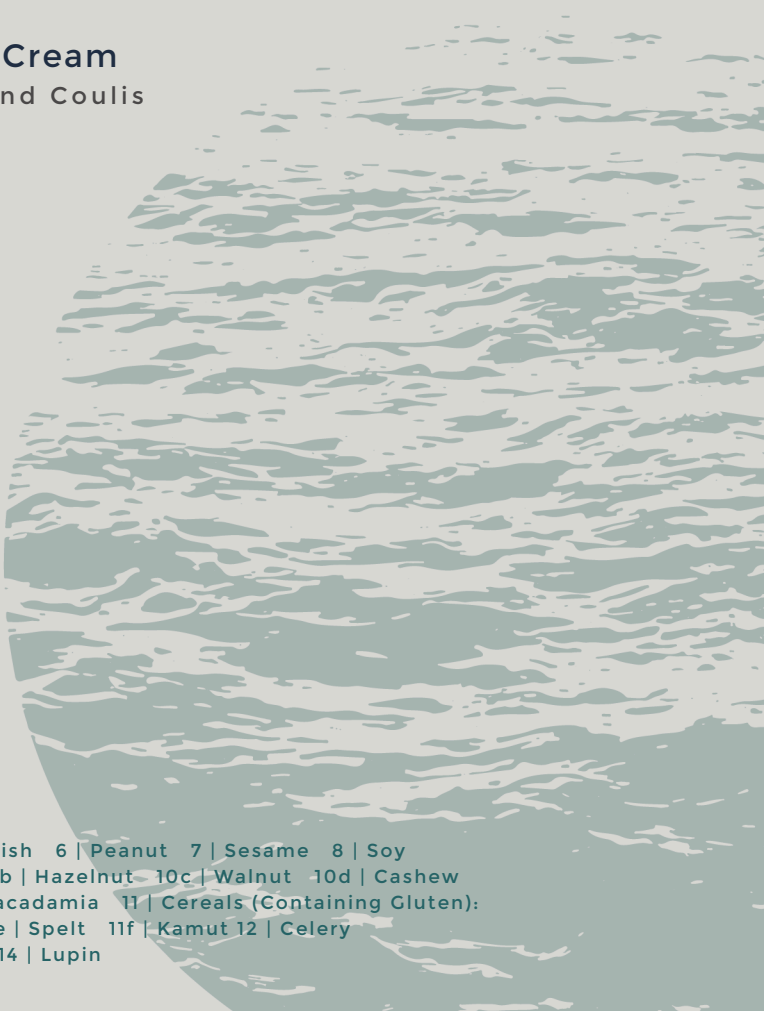
Pure Irish Ice Cream, Wafer Tuille and Coulis

1 | 2 | 9 | 11a

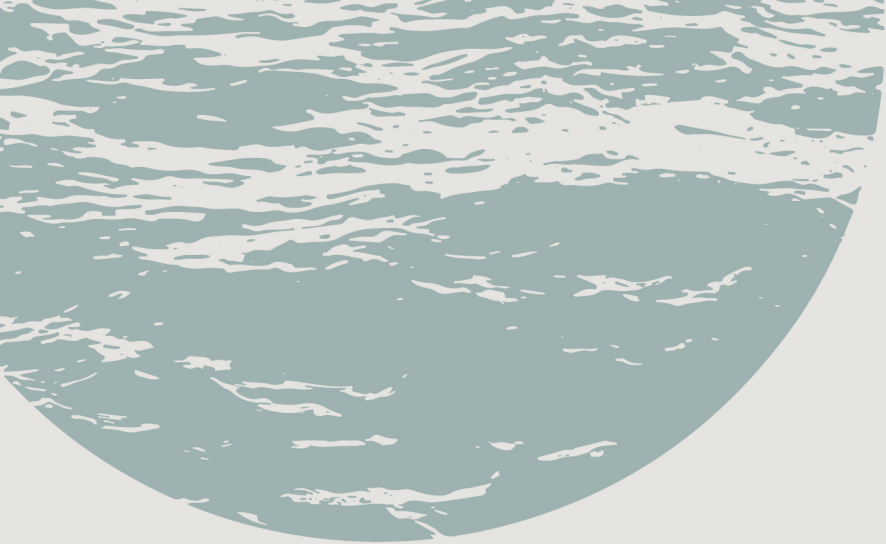
### Desserts Special of the Day

Please ask y our server

Please ask your server for allergens



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## FOOD PROVENANCE

We source our products from the following suppliers:

<b>Beef</b>	Quigleys Meats <i>Innismore, Co. Cork</i>	<b>Pork</b>	Waldron Meats <i>Roscommon</i>
<b>Eggs</b>	Corrib eggs <i>Glenamaddy, Co. Galway</i>	<b>Chicken</b>	Shannon Vale <i>Clonakilty, Co Cork</i>
<b>Fruit &amp; Veg</b>	Dole Foods <i>Galway City</i> Burke's Food & Veg <i>Briarhill, Galway</i> Curley's Fruit & veg <i>Co. Galway</i>	<b>Fish</b>	Galway Bay Seafoods <i>Galway City</i> Atlantis Seafoods <i>Kilmore Quay, Wexford</i>

At The Bay Brasserie, our menus are prepared using the freshest produce from locally sourced suppliers focusing on seasonal produce.

We make every effort to ensure our ingredients have not travelled far, and are free from pesticides, waxes and preservatives.

Seasonal food is fresher, tastier and more nutritious for you our Guest. We can't wait to welcome you in and share it with you soon.



**GALWAY  
BAY HOTEL**

