

DINNER MENU

STARTERS

Galway Bay Atlantic Seafood Chowder €11.50
Famous Homemade Multi-Seed Brown Bread & Irish Butter
Allergens: 2, 3, 4, 5, 9, 11A, 12
(Gluten Free available)

Cured Wild Atlantic Mackerel €14.50
Line Caught Mackerel, Picked Vegetables, Horseradish and Wasabi, Fennel
Allergens: 1, 5, 6, 7, 8, 9, 12, 13
(Gluten Free)

Prawn Feuillette €14.95
Crisp Fried Prawns in Brick Pastry, Avocado, Baby Romaine, Mango Gel
Allergens: 1, 3, 5, 8, 9, 11A, 12

BBQ & Chilli Chicken Wings €12.50
Blue Cheese Aioli, Celery Sticks
Allergens: 1, 2, 8, 9, 11A, 12, 13

V Pier 56 Pumpkin Salad €12.95
Kalamata Olives, Coriander & Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves, Sherry Vinegar Dressing
Allergens: 8, 9, 13, 14
(Gluten Free Available)

V Toons Bridge Caprice Salad €12.95
Toons Bridge Buffalo Mozzarella with Ripe Tomato, Basil Oil, Rocket And Kalamata Olives, Aged 12-Year-Old Balsamic
Allergens: 2, 9
(Gluten Free)

V Chef's Seasonal Soup Of The Day €8.50
Freshly Baked Breads & Irish Butter
Allergens: 2, 9, 11A, 12
(Gluten Free available)

SIDES

House Fries €5.00
Allergens: 1, 2, 8, 11a
(Gluten Free Available - please, allow 30 minutes to cook)

Fresh Market Vegetables €3.95
Allergens: 2, 9

Homemade Mashed Potatoes €3.50
Allergens: 2, 9

Mill House Organic Leaf Dressed Salad €5.00
Allergens: 8, 9, 13

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

Our supplier takes great care in deboning all fish; however, we cannot guarantee that all bones have been completely removed.



Allergens: 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 Vegan, Vegetarian

MAIN COURSE

Tapas Board €21.95
Selection of Charcuterie Meats and Rustic Country Terrine, Seasonal Chutney, Hummus, Buffalo Mozzarella and Kalamata Olives, Served with Pickled Garden Vegetables and Toasted Sourdough
1, 2, 9, 13, 11a
(Gluten Free Available)

85 | Baron de Ley Reserve (Tempranillo)
Spain | Bottle €42 | Glass €11

Rigatoni Pasta €20.95
Chicken & Italian Sausage, Sprouting Broccoli, Roast Red Pepper, Parmesan Velouté
Allergens: 1, 2, 9, 11a

82 | Chianti Classico (Sangiovese) - Granaio - Italy | Bottle €36 | Glass € 9.50

Ramen Broth €18.95
Spiced Pork Mince, Miso Broth, Fresh Vegetables, Chilli, Noodles, Galangal, Coriander
Allergens: 1, 7, 8, 9, 11A, 12

51 | Nicolle - Chablis (Chardonnay)
France | Bottle €44 | Glass €11.50

Buttermilk Chicken Burger €19.95
Buttermilk Chicken with Piri Piri Seasoning, Brioche Bun, Bacon & Onion Relish, Mature Smoked Cheddar, Frank's Hot Sauce Aioli, Fries
Allergens: 1, 2, 8, 9, 11A, 13
(Please, allow 20 minutes to cook)

71 | Moreau - Pays d'Oc (Pinot Noir)
France | Bottle €38 | Glass €10

Tempura Line-Caught Haddock and Chips €21.50
Mushy Peas, Tartare Sauce, House Fries
Allergens: 1, 2, 5, 8, 9, 11A, 13

57 | Pa Road (Sauvignon Blanc)
Marlborough | Bottle €42 | Glass €11

Galway Bay 6oz Beef Burger €19.95
6oz Classic Beef Burger, Brioche Bun, Onion Relish, Mature Red Cheddar, Fries
Allergens: 1, 2, 8, 9, 11A, 13

78 | St Hallett (Shiraz) - Barossa - Australia | Bottle €45 | Glass € 12

Gourmet Handcrafted Toulouse Sausage €19.95
A Rotating Chef's Selection of Artisan Sausages, Sweet Caramelised Onions, Homemade Gravy, Velvety Champ Mash
Allergens: 2, 9, 13
(Gluten Free)

52 | Hugel (Riesling Reserve) - Alsace | Bottle €45 | Glass €12

Chef's Seafood Main Course Special of The Day €25.95
Locally Landed Fresh Seafood served with Market Vegetables & Creamed Potato
Allergens: Please ask your server.
(Gluten Free Available)

pier 56

KITCHEN & WINE BAR

Led by Executive Head Chef Robert Webster and Sous-Chef Ciara Horan, our kitchen team crafts simple, flavoursome dishes using quality, seasonal ingredients from local suppliers.

OUR FOOD PROVENANCE

Beef

Quigley Meats
Innismore, Co. Cork

Pork

Waldron Family Meats
Co. Roscommon

Eggs

Corrib Eggs
Co. Galway

Fish

Galway Bay Seafoods
New Docks, Galway

Chicken

Shannon Vale
Clonakilty, Co. Cork

Fruit & Veg

Dole Ireland Ltd
Ballybane, Galway

Burke's Fruit & Veg Ltd
Parkmore road, Galway

Curley's Quality Food
Castlegar, Co. Galway

Our **Pier 56** menus are crafted using the freshest seasonal produce from locally sourced suppliers. We strive to use ingredients that haven't travelled far and are free from pesticides, waxes, and preservatives. We believe seasonal food is fresher, tastier and more nutritious.



GALWAY
BAY HOTEL



FOLLOW US ON SOCIAL
[@galwaybayhotel](#) [#galwaybayhotel](#)

