

HARBOUR RESTAURANT

THANKS TO OUR MILD CLIMATE, CLEAN SEAS, FERTILE SOIL ... AND YES, THE RAIN TOO ... WE HAVE SOME OF THE BEST RAW INGREDIENTS ON THIS SMALL ISLAND, LOCAL RULES. YOU'LL EAT SEAFOOD STRAIGHT OFF THE BOAT HERE IN GALWAY WITH OUR FRIENDS AT GALWAY BAY SEAFOOD'S JUST 100M FROM OUR KITCHEN. DAIRY FROM LOCAL PASTURE OUR EGGS ARE FROM CORRIB EGGS IN GLENAMADDY AND BEEF, LAMB AND PORK RAISED WITHIN A FEW MILES.

HAVING BEGUN MY PROFESSIONAL COOKING CAREER AT THE AGE OF 18, WORKING IN A SMALL FAMILY RUN RESTAURANT IN CO CLARE WHERE MY PASSION FOR FRESH, LOCALLY PRODUCED FOOD AND IN PARTICULAR THE SEAFOOD. I THEN MADE MY WAY BACK TO MY HOMETOWN IN LIMERICK WHERE MY CAREER IN HOTELS ORIGINATED. THIS IGNITED MY PASSION FOR WORKING WITH LARGER TEAMS AND IT WAS HERE THAT I WAS AWARDED MY FIRST 2 OF THE 5 "AA ROSETTES FOR EXCELLENCE" OF MY CAREER, 15 YEARS ON FIND MYSELF BACK ON THE WEST COAST WHERE MY PASSION FOR USING FRESH PRODUCE & INGREDIENTS CONTINUES TO GROW.

I HOPE YOU ENJOY YOUR MEAL WITH US HERE AT THE HARBOUR HOTEL.

PATRICK ANSLOW

HEAD CHEF - HARBOUR HOTEL GALWAY



ALLERGEN KEY

Please as your server for any further details.

1 CEREALS CONTAINING GLUTEN **2** NUTS **3** PEANUTS **4** MILK **5** EGGS **6** FISH **7** SHELLFISH/CRUSTACEANS
8 SOYBEANS **9** MOLLUSCS **10** MUSTARD **11** SESAME SEEDS **12** SULPHUR DIOXIDE **13** LUPIN **14** CELERY
For those with special dietary requirements or allergies, who may need more details on food ingredients used, please ask your server

ALL OUR BEEF IS LOCALLY SOURCED AND OF IRISH ORIGIN

BURGERS

all with toasted bun, lettuce, tomato & chips

WICKLOW MOUNTAIN
VENISON BURGER
spiced red onion jam, melted
nettle and chive cheddar

€17:95
1,4,5,10

PORK & THYME BURGER
with crisp salad, apple sauce

€14:95
1,4,5,10

IRISH SWISS BURGER
prime irish steak burger with
gruyere cheese and garlic mayo

€15:95
1,4,5,10

HARBOUR CRISPY
FRIED CHICKEN
sweet chilli mayo apple
and pepper slaw

€14:95
1,4,5,10

BEEF STEAK BURGER
fried onion, bacon and melted brie

€15:95
1,4,5,10

BBQ BURGER
prime irish beef burger with crisp onions
homemade bbq sauce grilled mushroom

€15:95
1,4,5,10

STARTERS

CRAB ROLL, CUCUMBER
AND CHILLI CRAB
wrapped in butterhead
lettuce, toasted
sesame seed

€8:95
4.7.11

SEAFOOD PLATTER
crisp squid, grilled tiger prawn
in garlic butter, cured salmon

€9:95
1.4.6.7

MUSSELS
cooked with spring onion
ginger and garlic cream

€7:95
4.7.9

CHICKEN LIVER
PARFAIT
with melba toast
cumberland sauce

€6:95
1.4.5

HARBOUR SMOKED
SEAFOOD CHOWDER
salmon, cod, smoked
haddock, mussels,
white wine cream

€7:95
4.6.7.9.14

GOATS CHEESE
grilled cherry tomatoes,
baby salad, basil pesto

€6:95
2.4.10

CAESAR SALAD
grilled chicken, garlic croutons,
crisp bacon, parmesan cheese

€7:95
1.5.6.7.10

HOMEMADE
SOUP OF THE DAY
with fresh bread

€5:95
4.14

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MAINS

all with a selection of vegetables

GRILLED FILLET
OF SEA BASS
vermouth leeks, parma
crisp, white wine sauce

€17:95
4.6

RUMP OF LAMB
chunky ratatouille, rosemary,
garlic baby potatoes

€19:95
14

GRILLED FILLET OF
SESAME COATED SALMON
stir fry vegetable,
lemon sauce

€16:95
4.6.11

PRIME PORK
BANGERS
mashed potatoes, gravy
caramelised red onions

€14:95
1.4.10.12.14

WILD MUSHROOM
& SPINACH RISOTTO
parmesan cheese

€13:95
4

PAN SEARED SILVERHILL
DUCK BREAST
roasted root vegetables, spinach
puree, orange scented sauce

€18:95
4.14

21 DAY DRY AGED
RIB EYE STEAK
truffle potatoes, green
beans, béarnaise sauce

€24:50
4.5.14

CHICKEN SUPREME
sautéed bacon, pinenuts, kale,
creamed potatoes, red wine jus

€16:95
2.4.14

SPICED BATTERED
FISH & HOMECUT CHIPS
home cut chips,
minted pea puree

€17:95
1.4.5.6

SIDES €3.00 EACH - CHOOSE FROM SALAD, CHIPS, MASH POTATOES,
MUSHROOMS, GARLIC BREAD, SELECTION OF VEGETABLES

DESSERTS

all €5.95

RED WINE POACHED PEARS
with smooth vanilla ice cream

4

ORANGE & GINGER INFUSED
CRÈME BRULÉE
chocolate cookie

1.2.4.5

CHOCOLATE TRUFFLE CAKE
with espresso cream

1.4

APPLE & BERRY CRUMBLE
vanilla sauce

1.2.4

WARM CHOCOLATE BROWNIE
raspberry sorbet

1.2.4.5

PANNACOTTA OF THE DAY

4

BAILEYS CHEESECAKE
with butterscotch sauce

1.4.5

TEA/COFFEE

freshly ground coffees and teas

SELECTION OF HERBAL TEAS
€2.95

IRISH TEA
€2.60

TWINING'S TEA RITUALS
selection of loose leaf tea & infusions
Rooibos, Orange & Cinnamon
Gunpowder Green Tea & Mint
Signature Earl Grey
English Breakfast
Peppermint

€3.25

COFFEES
freshly brewed from fresh beans
Espresso €2.20
Americano €2.80
Café Latte €2.95
Cappuccino €2.95
Café Mocha €2.95

HOT CHOCOLATE
with marshmallows
€3.00

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TABLE D'HOTE MENU

for just €27.50 per person

STARTERS

CHICKEN LIVER PARFAIT
melba toast, cumberland sauce
1.4.5

MUSSELS
spring onion, ginger and garlic cream
4.7.9

CAESAR SALAD
grilled chicken, garlic croutons, crisp bacon, parmesan cheese
1.5.6.7.10

SOUP OF THE DAY
fresh bread
4.14

MAINS

CHICKEN SUPREME
sautéed bacon, pinenuts, kale, creamed potatoes, red wine jus
2.4.14

GRILLED FILLET OF SESAME COATED SALMON
stir fry vegetable with lemon sauce
4.6.11

PRIME PORK BANGERS
mashed potatoes, caramelised red onions and gravy
1.4.10.12.14

BEEF STEAK BURGER
fried onion, bacon and matured Irish brie
1,4,5,10

21 DAY DRY AGED RIB EYE STEAK (€5 SUPPLEMENT)
truffle potatoes, green beans and béarnaise sauce
4.5.14

DESSERTS

ORANGE AND GINGER INFUSED CRÈME BRULEE WITH CHOCOLATE COOKIE
1.2.4.5

WARM CHOCOLATE BROWNIE WITH RASPBERRY SORBET
1.2.4.5

APPLE & BERRY CRUMBLE WITH VANILLA SAUCE
1.2.4

BAILEYS CHEESE CAKE WITH BUTTERSCOTCH SAUCE
1.4.5

FRESHLY BREWED TEA OR COFFEE

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