



STARTERS

Chefs Soup of the Evening

Served with homemade brown bread

1,7,9,10

€5.95

Beetroot and Vodka Cured Organic Salmon

Roasted beetroot, vodka jelly, pickled beetroot, lime aioli, sourdough crostini

1,3,4,10,12

€8.95

Crispy Pulled Beef Spring Roll

Red cabbage salad, sweet potato & ginger puree, teriyaki dressing

1,4,7,9,10,11

€7.95

N° 15 Salad

Grilled asparagus, roasted beetroot, organic leaves, crumbed hens egg, confit cherry tomatoes, honey and orange dressing & parmesan shavings

1,3,7,10

€8.95

*Spiced Fillet of Seabass

lemongrass and coconut broth, wilted pak choi, oyster beignet

1,3,4,6,7,14

€10.35

Irish Goats Cheese

Butternut squash and basil parcel, yellow pepper coulis, candied walnuts

1,7,8,9,12

€7.95

Atlantic Seafood Chowder

Served with homemade brown bread

1,2,4,7,9,10,12,14

€6.95

MAINS

*Tournedo of Irish Hereford Sirloin

Jerusalem artichoke puree, beef pithivier, buttered baby carrots, red wine sauce or café de Paris butter

1,3,4,7,9,10,12

€26.75

Slow Cooked Featherblade of Beef

Honey & thyme roasted root veg, pancetta crackling, classic bourguignon sauce

7,9,10,12

€22.00

Oven Baked Fillet of Hake

sweet potato & pea risotto, samphire, curried tempura mussels, lemon oil

1,4,7,12,14

€22.50

*Oven Baked Fillet of Organic Salmon

Bamboo steamed broccoli sprouts, brown crab wonton, langoustine & brandy bisque

1,2,4,7,9,10,12

€23.95

Rosemary and Balsamic Braised Shoulder of Lamb

Crisp lamb croquette, asparagus, wilted spinach, lamb jus

1,3,7,9,10,12

€22.50

*Grilled Breast of Duck

Vanilla and celeriac puree, candy roasted beets, braised chicory, madeira and orange reduction

7,9,12

€24.50

Pan Seared Breast of Corn Fed Chicken

Bacon and puy lentil ragout, buttered kale, bacon crumb, pan jus

1,7,9,10,12

€18.50

Quinoa Potato Cake

Chickpea curry, crisp veg wonton, cucumber and mint yogurt dressing

1,3,7,9,10

€17.50

DESSERTS

Chocolate Fondant

French vanilla ice cream, salted caramel sauce

1,3,8

€6.95

Meyrick Tarte Tatin

Candied hazelnuts, sauce anglaise, cider jelly

1,3,7,8,12

€6.95

Banana, Honey and Passionfruit Parfait

Honey comb crumb, berry compote

7

€6.95

Classic San Honore

1,7,8

€7.95

*Irish Artisan Cheeseboard

Served with bramble apple chutney, crackers & grapes

1,7,8,9

€10.95

SIDES

Rustic Vegetables 7

N° 15 Fries 1

Green Leaf Mix 7,9,10

Garlic & Parmesan Potato Gratin 7,10

€4.00 Each

***Guests on an inclusive package, choosing from this menu incurs a supplement**

Seabass Starter : €3.00 Hereford steak : €11.00 Fillet of Organic Salmon : €6.00 Roast Breast of Duck : €4.00 Cheese board : €5.50
All of our Beef is 100% Irish. All our fresh produce is approved and sourced from quality suppliers



DINNER MENU

HOTEL MEYRICK
Eyre Square Galway

091 564041

WWW.HOTELMEYRICK.IE



ALLERGEN INFORMATION

1 Cereal 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts 9 Celery 10 Mustard
11 Sesame Seeds 12 Sulphur Dioxide and Sulphites 13 Lupin 14 Molluscs