

Globe Dinner Menu

To Start

Soup of the Day €7.00

Plant based soup made from locally sourced vegetables and stock made from vegetable trimmings, served with artisan soda bread *(Contains allergens: 6 wheat,12)*

Spicy Chicken Wings €8.50

Crispy wings coated in mildly spiced chili and pineapple BBQ sauces, served with crunchy celery sticks and lime crème fraiche *(Contains allergens: 7,11,12,13)*

Sea Salt and Rosemary Flatbread €9.00

Served with sundried tomato pesto, hummus and black olive tapenade *(Contains allergens: 4 pine nuts, 6 wheat,7, 9,10,12,13)*

Seafood Chowder €12.50

Selection of fresh local fish and vegetables in a creamy sauce served with artisan soda bread *(Contains allergens: 3 smoked haddock, 3 salmon, 3 cod, 6 wheat,7,11,12,13)*

Golden Crumbed Ardsallagh Goat's Cheese €8.50

Mixed baby leaves, sun dried tomato, cranberries and pickled beets *(Contains allergens 6 wheat,7,11,13)*

Smoked Haddock Fish Cakes €9.00

Petit salad & wasabi mayonnaise *(Contains allergens 3 haddock, 6 wheat, 6 oats,7,11,13)*

Salads

Warm Chicken and Cashew Nut Salad €12.00

Mixed leaves, honey, ginger and light soy sauce dressing *(Contains allergens:5 cashew nut,6 wheat,8,12)*

Beef Tomato & Macroom Buffalo Mozzarella

Salad €10.00

Balsamic dressed rocket, toasted sunflower seeds and basil oil *(Contains allergens: 7)*

Salmon Niçoise €19.00

Pan fried salmon served with baby potatoes, spinach, green beans, marinated olives, boiled egg and plum tomatoes, dressed with herb vinaigrette *(Contains allergens: 3 Salmon,7,11,13)*

Mains

Pan Fried Fillet of Hake €22.50

Served with leek & bacon potato cake, tenderstem broccoli, grilled cherry tomatoes, capers, bell pepper and coriander salsa *(Contains allergens: 3 Hake,6 wheat,6 oats,7,12)*

Traditional Fish and Chips €19.95

Irish Haddock fillets in a light tempura batter. Served with our tartar sauce, caramelized lemon and pea & mint puree *(Contains allergens: 3 Haddock, 6 wheat, 7,11,13)*

Yellow Thai Curry €16.00

Mixed vegetables in a mildly spiced curry sauce, infused with kaffir lime leaves. Served with basmati rice *(Contains allergens:4 peanuts, 8, 12)*
Add chicken or prawns €5.00

Lamb Tagine €19.50

Harissa marinated lamb with Moroccan spiced cous cous and mint yoghurt *(Contains allergens:6 wheat,7 celery mustard)*

Pan Fried Chicken Supreme €19.50

Wrapped in smoked streaky Irish bacon, with creamy mash potatoes, asparagus tips with mushroom and tarragon sauce *(Contains allergens:7,12)*

From the Grill

8oz Centre Cut Certified Irish Rib Eye Steak €30.00

With sautéed mushrooms, chunky chips, crispy onion rings and choice of peppercorn cream sauce or garlic butter *(Contains allergens: 6 wheat,7,11)*

Certified Irish Black Angus Burger €19.95

Hand minced in Galway by Heaney Craft butchers, toasted sesame coated brioche bun with our homemade burger sauce, smoked streaky Irish bacon, matured cheddar cheese, served with red slaw & French fries *(Contains allergens:6 wheat, 7,9,10,11,13)*

Vegetarian Burger €15.00

Portobello mushroom burger, toasted sesame coated brioche bun with our homemade burger sauce, beef tomato, cucumber pickle, matured cheddar cheese, served with red slaw and French fries *(Contains allergens: 6 wheat,7,10,11,13)*

ALLERGEN INDEX No 1 & 2 Shellfish No. 3 Fish No. 4 Peanuts No. 5 Nuts No. 6 Cereals containing gluten No. 7 Milk/Milk Products No.8 Soya No. 9 Sulphur Dioxide No. 10 Sesame Seeds No. 11 Egg No. 12 Celery and Celeriac No. 13 Mustard No. 14 Lupin

All our Beef is of Irish Origin