

GEO

evening menu

our suppliers

We are proud to support local and Irish suppliers

Fish & Shellfish

Mary's Fish, Galway
Dooncastle Oyster, Connemara
Killary Fjord Shellfish, Connemara
Goatsbridge Trout Caviar, Kilkenny

Fruits & Vegetables

Total Produce, Galway
Curley's Fruit & Veg, Galway
Donnacha Lettuce, Clare
Thalli Foods, Forager, Clare

Dairy

Aran Island Cheese, Galway
Galway Goats Farm, Galway
Kylemore Farmhouse Cheese, Galway
Cuinneog Butter & Buttermilk, Mayo

Meats

Quigleys Butchers Beef & Chicken, Cork
Andarl Farm Velvet Pork, Mayo
Gourmet Games, Wild Game, Clare
McGeough Butcher, Lamb &
Charcuteries, Connemara

Speciality Product

Galway Food ingredients, Pastry, Galway
Sliabh Aughty Honey, Galway

graze

Dooncastle Oyster duo of oyster, buttermilk, dill oil, avruga caviar 7, 14	€8.50	Pork Belly wild flower honey glaze, achill island smoked sea salt 1a, 3, 7	€8.50
Potato Terrine goatsbridge trout caviar, crème fraiche 4, 7	€8.50	Artichoke Heart sauce vierge provençal 12	€8.50

to start

Asparagus texture of asparagus, truffle, spelt, toasted onion focaccia 1a, 12, Vegan	€16.00
Velvet Cloud Labneh sheep cheese, torched baby gem, pine nut crumble, rhubarb confit 1a, 3, 7, 8i, 10, 12, Vegetarian	€15.50
Duck Croquette cooked in honey & spices, with fruit & nut condiment, confit lemon gel, apricot purée 1a, 3, 7, 8a, 8d, 12	€17.50
Quail guinness cream, coffee parsnip purée, redcurrant jam 1a, 7, 12	€17.50
Killary Fjord Mussels cauliflower variation, star anise foam 6, 7, 12, 14	€16.00
Salmon Tataki marinated salmon, ginger, sesame granola, red mizo emulsion 1a, 4, 6, 11, 12	€17.50

*Dishes marked with an * include a supplementary charge for guests with dinner included*

ALLERGENS:

1 Gluten (1a Wheat 1b Rye 1c Barley 1d Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk
8 Nuts (8a Almond 8b Hazelnut 8c Walnuts 8d Cashews 8e Pecan Nuts 8f Brazil 8g Pistachio 8h Macadamia
8i Pinenuts) **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

Please note, all our beef is of Irish origin.

to follow

mains

Skeaghanore Duck	€36.00
seared breast, leg croquette, carrot, bulgur, pickled plums 1a, 3, 8, 12	
Connemara Lamb €8.00 supplement*	€36.00
grilled loin, belly roulade, garden peas, broad beans, asparagus, butter emulsion, pea rock 1a, 7	
Salmon Mosaic	€30.00
salmon rolled with Irish sea truffle, cider sauce, pickled seaweed 4, 7, 12, 14	
Slow Cooked Beef	€29.50
creamed mash, carrot purée, tenderstem broccoli, guinness & treacle jus 7, 9, 12	
Sole Meuniere €8.00 supplement*	€39.00
pan-fried with brown butter, lemon, capers, herbs 1a, 4, 7	
Irish Angus Beef Fillet €10.00 supplement*	€41.00
mushroom purée, swede beef fat potato, sweet potato crisp, horseradish foam 1a, 2, 7	
King Oyster Mushroom Steak	€22.50
coco bean & mushroom ragu, mushroom jus 9	
Tagliatelle Pasta Baba Ghanoush	€22.50
fresh pear, smoked almond, pear crisp, lemon oil 1a, 3, 8a	

All main courses are served with a portion of potatoes changed daily

to share for two

16oz/454gm Angus Chateaubriand €30.00 supplement per dish*	€90.00
glazed baby root vegetables & mushrooms, kale, beef fat potato 7, 9, 12	
Pick 2 sauces: pepper, red wine jus or garlic butter	

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sides

Baby Vegetables with butter emulsion	7
Sautéed Chestnut Mushrooms	7
Tenderstem Broccoli "parmes-aran", pumpkin seed oil, pistachio	7, 8g
Side Salad seasonal leaves & honey mustard dressing	10, 12
€6.50 each	

to finish

Candy Coriander Apple	€12.00
carrot cake, pickles, apple sorbet 12	
Brittany Cake	€12.00
kouign amann cake, lemon gel, black sesame cream 1a, 3, 7, 11)	
Chocolate & Orange	€12.00
chocolate mousse, caramel gel, whiskey ice cream, orange segment 1a, 3, 7, 8a, 12	
Asiatic Roll	€12.00
matcha biscuit, lemongrass, goji mousse, lychee gel, lime ginger sorbet 1a, 3, 7	
Cheese Board €5.00 supplement*	€15.00
Kylemore, Aran Island, Dunmore, Young Buck, chutney quince & crackers 1a, 7, 9, 10, 12	

tea & coffee

Black Tea €4.20	Americano €4.50	Cafe Latte €5.40
Golden g Tea, Assam Bari, Earl Grey, Irish Whiskey Cream, Decaf Tea	Espresso €4.50	Cafe Mocha €5.00
	Cappuccino €5.40	

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