

# 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

# oysters

Duo €8.50

## Smoked Dooncastle Oysters Rockefeller

Herb Butter, Panko, Spinach & Tabasco

1,7,12,14

## Dooncastle Oysters

Shallot Vinaigrette & Fresh Lemon

12,14

## Dooncastle Oysters

Gunpowder Gin & Red Miso

12,14

# to start

## Scallops €5 supplement\*

Caper & Raisin, Brown Shrimp, Sapphire, Parma Ham

2,7,12,14

€21

## Beef Cheek

Celeriac, Mushroom, Nasturtium

7,12

€18

## West Cork Crab

Lobster Bisque, Grapefruit, Pickled ginger, Lime

9,7,2,12

€19

## Foie Gras Parfait

Blood Orange, Sourdough

1,3,7,12

€18

## King Oyster Mushroom Consomme

Smoked Gubeen Tortellini, Truffle

1,3,7,12

€16

## Charred Tenderstem Broccoli

Hazelnut, Black Garlic, Feta

8b

€15

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

## ALLERGENS:

**1** Cereals Containing 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** Pine nuts, **9** Celery, **10** Mustard, **11** Sesame Seeds, **12** Sulphur Dioxide and Sulphites, **13** Lupin, **14** Mollusc

Please note, all our beef is of Irish origin.

# to follow

## From the sea

Halibut *€8 supplement\** €37  
Winter Chanterelle, Mussels, Lemon Gnocchi, Chicken  
1,3,4,7,12,14

Cod €34  
Romenesco, Alsace, Leek, Potato  
4,7,12

## sides

Creamy Spring  
Onion Mash

Buttered Winter-  
greens

Glazed Root Veg

Beef Fat Chips

Sauteed Chestnut  
Mushrooms

Salad

€6.50 each

## From the Grill

Venison *€8 supplement\** €39  
Beetroot, Blackberry, Juniper  
3,7,12

Duo of Beef *€10 supplement\** €41  
Seared Fillet, Shortrib, Salsify, Roscoff  
7,12

Duck €37  
Thornhill Breast, Leg Confit, Oats, Wintergreens  
1d, 7, 8, 9, 10, 12

Poultry & Pig €34  
Guinea Fowl, Pork Belly, Chestnut, Sprouts, Cranberry  
1,3,7,8a,12

## Vegetarian

Goat Cheese Ravioli €24  
Butternut Squash, Walnuts, Shallot, Cavolo Nero  
1, 7,8c,12

Jerusalem Artichoke Risotto €24  
Smoked Almond, Winter Truffle, Kale  
8

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

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

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.

All our beef is 100% Irish

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# to finish

G Style "Snickers" €13  
Chocolate, Peanut, Caramel, Nougat  
1a, 3, 5, 7

Baileys Coffee €13  
Beignet, Baileys, Caramel  
1a, 3, 7, 8, 12

Winter Spiced Pear Tart €13  
Mulled Wine, Almond, Ginger, Vanilla  
1a, 3, 7, 8b, 12

White Chocolate Millefeuille €13  
Vanilla, Chocolate, Almond  
1a, 3, 7, 8a, 12

Selection of Irish Cheeses €5 supplement\* €13  
Kylemore, Arran Island, Dunmore, young Buck, Chutney, Quince & Crackers  
1a, 7, 9, 10, 12

## tea & coffee

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

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