

To Start/Cúrsaí Tosaigh

Carrot & Coriander Soup

Contains allergens 7 & 12 (wheat, 7, 8 & 11 in Bread)

Galway Bay Seafood Chowder Served with Brown Bread

Contains allergens 2, 3, 6, 7, 12 (wheat, 7, 8 & 11 in Bread)

Greek Salad with Cherry Tomatoes, Peppers, Red Onion, Cucumbers, Olives, Feta cheese and a House Dressing

Contains allergens 7, 8, 13

Honey Roast Bacon, Black Pudding & Eggs with Spinach & Balsamic

Vinaigrette Contains allergens 6, 9, 11, 13

Sandwiches/Ceapairí

9 Hour Slow Cooked BBQ Pulled Pork Bap

With Spiced Apple Slaw, Monterey Jack Cheese

Contains allergens 6, 7

Home Cooked Ham & Local Cheddar Ciabatta Croque Monsieur

Contains allergens 6, 7

Roast Vegetable & Mozzarella Wrap

With Basil Pesto and Parmesan

Contains allergens 5, 6, 7

Jerk Chicken with Pimento Cheese, Caramelised Onions, Pineapple,

Tomato and Lime Aioli Contains allergens 6, 7, 8, 11

Mains/Miasa Specialta

Roast of the Day. Roast Honey Glazed Loin of Smoked Bacon with Whole Grain Mustard Sauce, Creamed Potatoes and Market Vegetables

Contains allergens 7, 8, 9, 13

Catch of the Day. Grilled Hake with Tarragon Sauce, Mashed Potatoes and Market Vegetables

Contains allergens 3, 7, 8, 9, 11

Chicken Stir Fry with Soy Sauce, Sweet Chilli Sauce and Basmati Rice

Contains allergens 6, 8, 12

Steak Sandwich with Sautéed Mushrooms, Onions, Lettuce and Tomato Relish served with Chips and a Side Salad

Contains allergens 6, 7, 8, 13

Beef Burger with Crispy Bacon Rashers, Cheddar Cheese, Tomato Relish and Lettuce served with Chips and a Side Salad

Contains allergens 6, 7, 8, 13

Traditional Beer Battered Cod served with Chips, a Side Salad and Tartar Sauce Contains allergens 3, 6, 7, 8, 11, 13

Penne Primavera with Spinach, Peas and Broccoli in Creamy Sauce and Parmesan Cheese Contains allergens 6, 7, 8

Desserts/Milseoga

Apple Pie Contain allergen 5, 6, 7, 11

Chocolate Fondant Contains allergen 6, 7, 11

White Chocolate & Raspberry Cheesecake Contain allergen 6, 7, 11

Selection of Ice Cream Contains 7



**Clayton Hotel Galway proudly uses local suppliers.
Tá bród ar an Clayton Hotel Gaillimh úsáid a bhaint as
soláthraithe áitiúla**

**We try to source local product where it is possible and
support local business.**

**Déanaimid gach iarracht táirge áitiúil a fháil nuair is
féidir agus tacú le gnólachtaí áitiúla**

Heaney meats Galway – Fresh meats

Glancy Seafood Tuam – Fresh fish & seafood

Clayton Hotel proudly serves only 100% prime Irish beef.

Total Produce - Fresh vegetables and potatoes

Glynns Carnmore – Fresh vegetables and potatoes

Arrabawn Dairies – Fresh milk, cream and butter

Food Allergies and Intolerances

*Before you order your food and drinks, please speak to a member
of our staff, who are fully trained in allergy awareness.*

If you have a food allergy or food intolerance,

*Please refer to the above allergen list, where the allergens are
listed numerically and presented in that format
under each menu item.*

List of Allergens/Liosta Ailléirginí

1&2 Shellfish Crustaceans----- *Shrimp (crevette), prawns,
crab, crayfish and lobster*

Molluscs---- *Clams, cockles, mussels, oysters, octopus,
snails, squid (calamari), and scallops*

3. Fish

4. Peanuts

**5. Nuts (Almonds/ Walnuts/ Pecan nuts/ Brazil nuts/
Hazelnuts/ Cashews/Pistachio nuts/ Macadamia nuts also
known as Queensland)**

6. Cereals containing gluten

7. Milk

8. Soya

9. Sulphur Dioxide

10. Sesame Seeds

11. Egg

12. Celery and Celeriac

13. Mustard

14. Lupin