**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the day <em>Served with homemade brown bread</em></td>
<td>€5.50</td>
</tr>
<tr>
<td>West coast creamy seafood chowder <em>Served with homemade brown bread</em></td>
<td>€6.95</td>
</tr>
<tr>
<td>Chicken wings <em>Served with bbq sauce, celery sticks &amp; baby leaves blue cheese dressing</em></td>
<td>€8.95</td>
</tr>
<tr>
<td>Super house salad <em>Fresh local leaves, chick peas, cherry tomatoes, cucumbers, grated carrots, roasted butternut squash, sunflower seeds, lemon &amp; orange vinaigrette (add freshly grilled chicken €2.95)</em></td>
<td>€7.95</td>
</tr>
<tr>
<td>Homemade seafood fish cake <em>A blend of fresh fish bound with dill potato and served with dressed baby leaves, sweet chili sauce</em></td>
<td>€8.95</td>
</tr>
</tbody>
</table>

**HOUSE FAVOURITES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy tandoori chicken <em>Stir-fry vegetable, basmati rice &amp; warm naan bread</em></td>
<td>€15.95</td>
</tr>
<tr>
<td>Spaghetti bolognaise <em>Homemade Irish beef ragout, garlic bread</em></td>
<td>€14.50</td>
</tr>
<tr>
<td>Lamb koftas <em>Char grilled Slaney Valley lamb koftas, coriander naan bread, raita and mango chutney dips</em></td>
<td>€9.95</td>
</tr>
<tr>
<td>Lamb burger <em>Irish style feta and sun blushed tomato, tzatziki dressing, Nigella flat bread, wild rocket, twice cooked chips.</em></td>
<td>€14.95</td>
</tr>
<tr>
<td>Tagliatelle carbonara <em>Creamy bacon &amp; mushroom sauce topped with parmesan cheese, garlic bread</em></td>
<td>€14.50</td>
</tr>
</tbody>
</table>

**12” STONE BAKED PIZZA**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margarita</td>
<td>€11.95</td>
</tr>
<tr>
<td>Pepperoni</td>
<td>€11.95</td>
</tr>
<tr>
<td>Maldron special</td>
<td>€12.95</td>
</tr>
<tr>
<td>Cajun chicken</td>
<td>€12.95</td>
</tr>
</tbody>
</table>
THE GRAIN AND GRILL SPECIALS

**8oz prime Irish Angus sirloin steak**
Battered onions rings, creamed mash, tomato, served with creamy pepper sauce
Contains allergen 6 (wheat), 7, 8, 12

Cost: €23.95

**Lamb tomahawk**
Grilled Slaney Valley lamb tomahawk, champ mash, sweet red onion, served with mixed vegetables, rosemary gravy
Contains allergen 7, 8, 9, 12

Cost: €20.95

**4oz sizzled steak sambo**
Steak sandwich in a crispy ciabatta, chipolata sauce, red onion marmalade, rocket, tomato & twice cooked chips
Contains allergen 6 (wheat), 7, 8, 9, 12

Cost: €16.95

**Certified Irish angus chuck burger**
Glazed brioche bun with crispy lettuce, tomato relish, swiss cheese, twice cooked chips
Contains allergen 6 (wheat), 7, 8, 9, 11, 12, 13

Cost: €14.95

**Cajun chicken burger**
Brioche bun, garlic mayo, beef tomato & fresh leaves, melted cheese, twice cooked chips
Contains allergen 6 (wheat), 7, 8, 9, 11, 12

Cost: €14.95

**Baked fillet of fresh silver hake**
Served with mediterranean couscous, salsa verde
Contains allergen 3, 6 (wheat) 7, 8, 12

Cost: €18.95

**Traditional fish and chip**
Irish haddock fillet, in crispy beer batter served with twice cooked chips, lime tartar sauce
Contains allergens 3, 6 (wheat), 7, 8, 12

Cost: €15.95

**Homemade vegetarian green curry**
Stir-fry vegetables, basmati rice & warm naan bread
Contains allergen 6 (wheat), 7, 8, 12

Cost: €13.95

**Catch of the day**
Please ask your server for our fish catch of the day, served with mixed vegetables and potato
Contains allergen 3, 7, 8, 12

Cost: €15.50

**Roast of the day**
Please ask your server for our roast of the day, served with mixed vegetables and potato
Contains allergen 7, 8, 12

Cost: €15.50

**SIDES €3.50**

- Fresh market vegetables
  - Contains allergen 7

- Creamed potatoes
  - Contains allergen 7

- Hand cut chips
  - Contains allergen 8

- Side salad
  - Contains allergen 8

- Garlic bread
  - Contains allergen 1, 6, 7

- Basmati rice
  - Contains allergen

**DESSERTS**

**Homemade meringue**
Summer berry compote, chantilly, mix berry sorbet
Contain allergens 7, 11

Cost: €5.95

**Homemade warm apple and berry crumble tart**
Crème anglaise, vanilla ice cream
Contain allergens, 6 (wheat), 7, 11

Cost: €5.95

**Maldron cheesecake**
White chocolate and fresh raspberry cheesecake, rich chocolate sauce berries and whipped dairy cream
Contain allergens 5, 6 (wheat), 7, 11

Cost: €5.95

**Selection of ice cream in wafer basket**
Contain allergens 6 (wheat), 7, 11

Cost: €5.50
Maldron Hotel proudly uses local suppliers.
We try to source local product where it is possible and support local business.

Our local suppliers:
Heaney Meats Galway-Fresh meats
Galway Bay Seafood- Fresh fish & seafood
Total Produce Galway-Fresh vegetables and potatoes
Pallas food, Brakes food services
Glynns Oranmore-Fresh vegetables and potatoes

Maldron Hotel proudly serves only 100% prime Irish beef.

Allergen Index

No. 1 & 2 Shellfish, No. 3 Fish, No. 4 Peanuts, No. 5 Nuts,
No. 6 Cereals containing Gluten, No. 7 Milk, 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