



good food loves good company

STARTERS

CREAM OF VEGETABLE SOUP €7.50

SERVED WITH BREAD ROLL
2,11(BREAD)(VEG)(GF)

LIGHT LEMON AND DILL €9.00
WILD ATLANTIC SEAFOOD CHOWDER

SERVED WITH BUTTERMILK SODA BREAD
2,3,4,5,9,11(BREAD),12,13(GF)

CAESAR SALAD €10.00

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE,
BACON & CAESAR SALAD DRESSING
ADD CHICKEN €3.00
1,2,5,11,13

CHICKEN AND PINENUT SALAD €12.50

WARM CAJUN SPICY CHICKEN, GHERKINS,
MANGO, ONION, CARROT, CUCUMBER, SWEET
CHILLI SAUCE (11), MIXED LEAVES, PARMESAN &
RANCH DRESSING
6,7,8,11

HOT & CRISPY CHICKEN WINGS €12.50

FRANK'S HOT SAUCE, BLUE CHEESE DRESSING &
BABY LEAVES SALAD
1,2,11

DUCK SPRING ROLLS €13.00

BABY MIXED LEAVES & ORANGE MAYO
1,6,7,8,11

BIA & CO CLASSICS

CHICKEN/VEGETABLE STIR FRY €19.50/
€17.00

SERVED WITH FRESH ORIENTAL VEGETABLES &
A CHOICE OF SAFFRON RICE OR EGG NOODLES
1,8,11,12(VEG) (V)

ROAST STUFFED TURKEY & HAM €20.50
MILLE - FEUILLE

CREAMY MASH POTATO AND SEASONAL
VEGETABLES, TRADITIONAL GRAVY
2,9,11,12,13



MAIN COURSE

PAN SEARED ATLANTIC BAKED SALMON €26.00

CREAMED POTATO, FINE GREEN BEANS, WHITE WINE
& DILL CREAM SAUCE
2,5(GF)

CIDER MARINATED PORK BELLY €23.00

CREAMED POTATO, BUTTERED KALE, HONEY
MUSTARD CREAM SAUCE
2,9,13(GF)

SPINACH & RICOTTA TORTELLINI €22.00

HOMEMADE MUSHROOM AND GARLIC CREAM SAUCE
WITH PARMESAN CHEESE
1,2,9,10,11,13,14(VEG)

10 OZ RIB EYE STEAK/8 OZ CENTRE CUT €34.00/
SIRLOIN STEAK €31.00

WILD MUSHROOM, SPRING ONION, PARMESAN
CHIPS AND PEPPERCORN SAUCE
2,9,12,13(GF)

BIA & CO FISH & CHIPS €19.50

IRISH RED ALE BATTERED COD, FRESH GREEN
PEAS IN BUTTER, TARTAR SAUCE & CHIPS
2,3,5,11,12,13

CHICKEN MASALA CURRY €19.50

SERVED WITH SAFFRON RICE, NAAN BREAD,
MANGO CHUTNEY
2,11(NAAN BREAD)13(GF)

CAJUN CHICKEN BURGER €19.50

BRIOCHE BUN WITH GRILLED CAJUN CHICKEN
BREAST, MATURE CHEDDAR CHEESE, BABY GEM,
BEEF TOMATOES, RED ONION AND GARLIC MAYO
& CHIPS
1,2,5,7,9,10,11,13

6OZ HEREFORD BEEF BURGER €19.50

BRIOCHE BUN, SMOKED BACON, MATURE CHEDDAR
CHEESE, BABY GEM, BEEF TOMATOES, GHERKINS
AND THOUSAND ISLAND SAUCE & CHIPS
1,2,5,7,9,10,11,13

PLANT BASED VEGAN BURGER €17.50

CHARCOAL BUN, VEGAN MAYO, TOMATO,
ONION, OAK LEAVES, SWEET POTATO FRIES
7,10,11,12(VEG)

WELCOME TO GALWAY RACE WEEK 2025



PIZZA SELECTION

PIZZA MARGHERITA €15.00

TOPPED WITH MOZZARELLA & CHEFS
HOMEMADE TOMATO SAUCE
2,7,9,10,11,12(VEG)

PIZZA PEPPERONI €16.00

TOPPED WITH PEPPERONI & CHEF'S
HOMEMADE TOMATO SAUCE
2,7,9,10,11,12

QUATTRO FORMAGGI €17.00

A BLEND OF FOUR OF OUR ARTISAN
CHEESES STONE BAKED ON A BED OF
CHEF'S HOMEMADE GARLIC &
TOMATO SAUCE
2, 7, 9, 10, 11, 12 (VEG)

CULINARY ARTISAN €15.50

ALLOW OUR CHEFS TO CREATE THEIR
OWN MASTERPIECE USING A
SELECTION OF OUR FINEST
INGREDIENTS
2,7,9,10,11,12

ELITE SLICE €16.00

GARLIC CREAM SAUCE,ROASTED PEPPERS,
JALAPEÑOS,RED ONIONS,WILD
MUSHROOM, MOZZARELLA CHEESE
2,7,9,10,11,12(VEG)

ITALIAN VILLAGE €17.00

CLASSIC SLICED HAM, SPICY PEPPERONI,
CHORIZO, SLOW COOKED ONIONS,
MOZZARELLA & CHEF'S HOMEMADE
TOMATO SAUCE
2,7,9,10,11,12

BILLY GOAT €16.00

GOATS CHEESE, CHORIZO, WILD
MUSHROOMS, ROAST PEPPERS, GARDEN
LEAF SPINACH, MOZZARELLA & CHEF'S
HOMEMADE TOMATO SAUCE
2,7,9,10,11,12



EVENING MENU
SERVED FROM 4PM DAILY



ROSÉ WINE

	GLASS	BOTTLE
PETIT PAPPILON, FRANCE, 2022 A fresh and aromatic nose of raspberries and spices, this wine is lively and fresh on the palate. ⁽⁹⁾	€7.50	€27
BELLE ANNEE MIRABEAU ROSE, FRANCE, 2022 Elegant Summer berries give way to zesty citrus flavors, with a pleasant soft finish. Perfect with savory foods. ⁽⁹⁾	€9.00	€42

RED WINE

	GLASS	BOTTLE
LA SERRE MERLOT, FRANCE, 2022 full of plum and blackberry fruit. Soft and supple tannin leads to a smooth finish. ⁽⁹⁾	€7.50	€27
JACK DUGGAN SHIRAZ, AUSTRALIA, 2022 Aromas of blackberries and blackcurrant. A fruity, full-bodied wine with a pleasant spicy aspect. ⁽⁹⁾	€7.50	€29
LITTLE EDEN PINOT NOIR, SOUTH AUSTRALIA, 2021 Aromas and flavours of cherries, strawberries, and cocoa. It is a rich, complex and medium-bodied wine with a soft and elegant finish. ⁽⁹⁾	€8.00	€32
EDERRA CRIANZA RIOJA, SPAIN, 2020 The deep, shiny red color of the Altos Ibéricos Crianza is reminiscent of ripe cherries and floral-fruity aromas of Damascus roses. ⁽⁹⁾	€8.00	€33
MONTEPULCIANO D'ABRUZZO, ITALY, 2022 Delicate aromas of cherry, raspberry and spice, zesty palate. This shows quiet concentration of fruit, with mildly gritty tannins and slight acidity framing it all. ⁽⁹⁾	€8.50	€32
SEPTIMA MALBEC, MENDOZA, ARGENTINA, 2022 A bright ruby color, this wine has a ripe fruity nose of berries and liquorice. It will match with roasted meats very well. ⁽⁹⁾	€8.50	€35
ST JACQUES COTE DU RHONE, FRANCE 2020 An intense red color and purple glints, Nose is powerful with prevailing red fruit notes and spicy notes.. Good balance in the mouth with a lot of freshness and roundness. ⁽⁹⁾	€8.50	€39



BUBBLES

GLASS OF DRAUGHT PROSECCO FRIZZANTE ⁽⁹⁾	€7.50
BOTTLE OF BELNOR SPARKLING PERRY ⁽⁹⁾	€30
BOTTLE OF BOTTEGA PROSECCO FRIZZANTE ⁽⁹⁾	€32

WHITE WINE

	GLASS	BOTTLE
IL CONTO VECCHIO PINOT GRIGIO, ITALY, 2022 An inviting nose of fruits with delicate floral notes. Dry and crisp on the palate with an elegant, light body. ⁽⁹⁾	€7.50	€27
LES NUAGES SAUVIGNON BLANC, FRANCE, 2022 Lively Loire Sauvignon with classic citrus lemon and lime on the nose and palate. Crisp and dry with refreshing, seafood-friendly acidity on the finish. ⁽⁹⁾	€7.50	€29
FORTANT CHARDONNAY, FRANCE, 2022 This wine features notes of nectarine and acacia. Round and balanced on the palate with lovely tropical fruit flavours. ⁽⁹⁾	€8.00	€32
PETH WETZ RIESLING, GERMANY, 2022 A dry Riesling with a delicate fragrance of white peaches and juicy pears. A true cult classic, both in expression and elegance. ⁽⁹⁾	€8.50	€35
CASTEL DE FORNOS ALBARINO, SPAIN , 2022 Flavours of peach, apricot and straw-like notes that give away its lees aging process: a true mark of quality. The finish is long and there is a citrus note that carries on. ⁽⁹⁾	€8.50	€36
CRAGGY RANGE SAUV. BLANC, NEW ZEALAND, 2022 Sunshine in a bottle, bright, Crisp & fruity with aromas of apple, gooseberry, fresh cut grass & nettle, with notes of Kiwi on the pallet, perfect with seafood & salads. ⁽⁹⁾	€9.00	€45
APPALINA NON ALCOHOLIC SAUVIGNON BLANC An alcohol free Sauvignon Blanc, Generous aromas of gooseberry and citrus fruits, with a subtle grassy tone. ⁽⁹⁾	€5.50	€19

WELCOME TO GALWAY
RACE WEEK 2025



BERRY TO WIN

A vibrant blend of Brockmans gin and Chambord, this cocktail might just be the wildcard winner of your Galway Races night.

€12.50



THE FILLY FIZZ

With St. Germain elderflower liquor and Prosecco, it is the perfect refresher for race day glamour ⁽⁹⁾

€12.50

THE PEACHY PONY

A juicy burst of Peach Schnapps with a kick of tequila – this peachy beauty is made for sunny race days

€12.50



THE GALWAY GALLOP

A vibrant mix of Absolut vodka, berry syrup, and pineapple juice – this fruity front-runner brings the fun and flair of the Galway Races to your glass.

€12.50