

*the*  
**HARDIMAN**  
1852

*Dinner Menu*

**STARTERS**

**Soup of the Day**

*treacle & guinness  
brown bread*

**€6.50**

7, 9

**Braised Short Rib**

*celeriac remoulade,  
sesame & soy glaze*

**€9.50**

6, 9, 11, 12

**Seafood Chowder**

*treacle & guinness  
brown bread*

**€8.50**

4, 7, 9

**Crispy Chicken Wings**

*Hardiman barbeque sauce*

**€9.00**

3, 10, 12

**Cajun Spiced Calamari**

*smoked paprika aioli*

**€9.50**

1, 3, 7, 12, 14

**DELI**

**Grilled Halloumi**

*roasted beets, quinoa,  
hazelnut dukkha, avocado  
& coriander dressing*

**€14.00**

7, 8, 9

**Smoked Salmon**

*capers, lemon dressing*

**small €9.00 / large €14.00**

4, 12

**Thai Style Pork  
Belly, Asian Salad**

*roasted cashew, sweet  
chilli & soy dressing*

**€15.00**

6, 8, 12

**Grilled Chicken Caesar**

*pancetta, garlic & herb  
croutons, parmesan*

**small €10.00 / large €15.00**

1, 3, 7

**BURGERS**

**BBQ Glazed Pork Belly**

*brioche bun, vietnamese  
slaw, hand cut chips*

**€16.50**

1, 3, 5, 7, 10, 12

**Grilled Halloumi  
& Flat Mushroom**

*brioche bun, chilli jam,  
hand cut chips*

**€16.50**

1, 7, 10, 12

**Beef Burger**

*chilli beef, smoked  
cheddar, hand cut chips*

**€18.50**

1, 3, 7, 12

**ALLERGENS**

**V** Vegan **1** Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) **2** Crustaceans (i.e. Crab, Prawns) **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans  
**7** Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs (i.e. Mussels, Oysters & Scallops)

**All of our beef is of Irish origin**

## Dinner Menu

### FISH

**Traditional Beer  
Battered Fish  
& Chips**

*tartare sauce*

**€18.00**

1, 3, 4, 12

**Fish of the Day**

*simply grilled, lemon butter*

**Market Price**

7, 12

**Galway Bay Fisherman's Pie**

*organic leaf side salad, garlic crostini*

**€15.00**

1, 2, 4, 7, 9, 12, 14

**Teriyaki Salmon**

*pearl couscous salad,  
shaved mango & fennel,  
confit lemon, herb oil*

**€18.50**

1, 4, 11, 12

### FAVOURITES

**Pan Roasted Chicken**

*smoked garlic mash, tender  
stem broccoli, confit carrot,  
pearl onion jus*

**€18.00**

7, 12

**Bangers & Mash**

*pork & leek sausages,  
creamed potatoes,  
red onion jus*

**€16.50**

1, 7, 9, 12

**Violet Aubergine Tart**

*onion jam, roasted pepper,  
chargrilled aubergine, moz-  
zarella, garden salad*

**€16.00**

1, 3, 7, 9

**10oz Rib Eye**

*hand cut chips, rocket  
& parmesan salad,  
peppercorn sauce*

**€29.00\***

7, 12

**Fresh Pasta**

*seasonal vegetables,  
basil pesto aged  
parmesan*

**€14.50**

1, 3, 7

**Thai Massamon  
Chicken Curry**

*crispy poppadum,  
jasmine rice*

**€16.00**

5, 9, 12

### SIDES

**Parmesan Fries  
& Truffle Oil**

**€4.50**

7, 12

**Organic Leaf  
Side Salad**

**€4.50**

9, 12

**Chips**

**€4.50**

7, 12

**Truffle Oil &  
Chive Mash**

**€4.50**

7, 12

**Roasted  
Vegetables**

**€4.50**

12

*\*For guests staying on a dinner inclusive package a supplement of €9.00 applies to the 10oz RibEye*

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