BREKKIE MENU

SERVED UNTIL 11 A.M

Pier 56 Full Traditional Irish Breakfast €14.50

Free Range Eggs, Waldron's Bacon, Black & White Pudding, Jumbo Sausage, Tomato and Mushrooms, Served with Toasted Brown or White Bread, Pure Irish Butter Allergens: 1, 2, 9, 11A, 11C

Classic Eggs Benedict €13.00

Toasted Brioche, 2 Poached Eggs, Smoked Streaky Bacon with freshly-made Hollandaise Sauce Allergens: 1, 2, 9, 11A

Flamenco Eggs with Chorizo €13.00

Baked Eggs in Rich Tomato Sauce, Chorizo served with Rustic Loaf Allergens: 1, 9, 11A

Crushed Avocado with Eggs on Toasted Sourdough €12.50

Chilli and Red Onion, Roast Red Peppers, Coriander, Black Pepper Allergens: 1, 9, 11A

Stack of American Style Pancakes €13.00

1. Fresh Berries, Compote and Fresh Cream 2. Crispy Streaky Bacon, Maple Syrup Allergens: 1, 2, 9, 11A

Low Fat Greek Yoghurt with Grains €8.00

Bee Pollen, Fruits and Paddy's Crunchy Granola Allergens: 2, 11A

Vegan Frittata €12.50

Potato, Peppers and Onions with Soy Curds served with Bread, Dairy-Free Butter Allergens: 8, 11A



Allergens: 1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanut, 7. Sesame, 8. Soy, 9. Sulphur Dioxide, 10. Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10C. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin [©] Vegan, ^v Vegetarian. We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

LUNCH MENU

BIG DISHES

Galway Bay 8oz Beef Burger

Mature Red Cheddar, House Slaw, Fries Allergens: 1, 2, 8, 9, 11A, 13

8oz Classic Beef Burger, Brioche Bun, Onion Relish,

SOUP

	Calway Bay Atlantic Seafood Chowder Famous Homemade Multi-Seed Brown Bread & Irish Butter Allergens: 2, 3, 4, 5, 9, 11A, 12	€9.95
V	Chef's Seasonal Soup Of The Day Freshly Baked Breads & Irish Butter Allergens: 2, 9, 11A, 12	€7.45

SALAD PLATES

V V V Pier 56 Pumpkin Salad Kalamata Olives, Coriander & Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves, Sherry Vinegar Dressing Allergens: 6, 8, 9	€10.50
V V Thai Rice Noodle Salad Glass Noodles, Crisp Marinated Vegetables, Soy, Sesame Seeds & Nori Seaweed Allergens: 2, 7, 8, 9, 10D, 12	€11.95
Seared Peppered Yellow Fin Tuna Seared Tuna In Middle Eastern Spices, Pickled Vegetables, Wasabi Mayo, Pickled Ginger Kikkoman Allergens: 1, 5, 6, 8, 9, 12, 13	€13.50
Classic Caesar Salad Romaine Lettuce, Crispy Smoked Bacon, Aged Parmesan Cheese, Croutons, Grilled Cajun Irish Chicken	€16.00

Allergens: 1, 2, 5, 8, 9, 11A, 13

V

SANDWICHES, WRAPS & SOURDOUGH

V	Sourdough Caprice Salad Toons Bridge Burrata with Ripe Tomato, Basil oil, Rocket, Kalamata Olives, Aged Balsamic Allergens: 2, 9, 11A	€12.50
	Spiced Glin Valley Chicken & Super Salad Wrap Cajun Chicken, Quinoa & Baby Spinach, Hummus, Mixed Salad Allergens: 1, 2, 8, 9, 11A, 13	€13.00
v v	Vegan Super Salad Wrap Fried Falafels With Beetroot, Organic Greens, Spinach, Meaux Mustard Dressing Allergens: 8, 9, 11A, 13	€13.00
	Fish Tacos Tempura Haddock, Soft Shell Tortillas, Crushed Avocado, Picked Red Onions, Coriander Salsa Allergens: 1, 2, 5, 8, 9, 11A, 13	€14.95
	Add A Cup Of Soup	€3.50

€7.45 Tempura Line-Caught Haddock and

Chips Mushy Peas, Tartare Sauce, House Fries Allergens:1, 2, 5, 8, 9, 11A, 13	
Freshly Carved Classic Roast Of The D Chive Mash, Market Vegetables, Rich Red Wine Allergens: 2, 9, 12	
Catch Of The Day Locally Landed Fresh Seafood served with Marke Vegetables & Creamed Potato Allergens: 1, 2, 5, 9, 11A, 13	€17.95 et
Buttermilk Chicken Burger Piri Piri Chicken, Brioche Bun, Bacon & Onion Re Mature Smoked Cheddar, House Slaw, Frank's H Sauce Aioli, Fries Allergens: 1, 2, 8, 9, 11A, 13	
Rigatoni Pasta	€16.95

€16.95

€16.95

Chicken & Italian Sausage, Sprouting Broccoli, Roast Red Pepper, Parmesan Velouté Allergens: 1, 2, 9, 11A

SIDES

House Fries Allergens: 1, 2, 8, 11A	€4.50
Mill House Organic Leaf Dressed Salad Allergens: 9, 13	€3.95
Fresh Market Vegetables & Potatoes Allergens: 2, 9	€4.95

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All Sandwiches are Served with Fries

Add Mixed Salad

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€3.95

DINNER MENU

STARTERS

	Galway Bay Atlantic Seafood Chowder Famous Homemade Multi-Seed Brown Bread & Irish Butter Allergens: 2, 3, 4, 5, 9, 11A, 12	€9.95
	Seared Peppered Yellowfin Tuna Seared Tuna In Middle Eastern Spices, Pickled Vegetables, Wasabi Mayo, Pickled Ginger Kikkoman Allergens: 1, 5, 6, 8, 9, 12, 13	€13.50
	Prawn Feuillette Crisp Fried Prawns, Avocado, Baby Romaine, Mango Gel Allergens: 1, 3, 8, 9, 11A, 12	€14.50
V	Chef's Seasonal Soup Of The Day Freshly Baked Breads & Irish Butter Allergens: 2, 9, 11A, 12	€7.45
	BBQ & Chilli Chicken Wings Blue Cheese Aioli, Celery Sticks Allergens: 1, 2, 8, 9, 11A, 12, 13	€9.95
v v	Pier 56 Pumpkin Salad Kalamata Olives, Coriander & Cumin, Pickled Pimento, Crispy Chickpeas, Cherry Tomato, Organic Garden Leaves, Sherry Vinegar Dressing Allergens: 9, 14	€10.50
V	Toons Bridge Caprice Salad Toons Bridge Burrata with Ripe Tomato, Basil Oil, Rocket And Kalamata Olives, Aged 12-Year-Old Balsamic Allergens: 2, 9	€10.50

SIDES

House Fries Allergens: 1, 2, 8, 11a	€4.50
Fresh Market Vegetables & Potatoes Allergens: 2, 9	€4.95
Mill House Organic Leaf Dressed Salad Allergens: 8, 9, 13	€3.95

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MAIN COURSE

Grilled Lemon Sole,Bonne Femme Creamy Duchess Potato, Leek, Mushroom Gratin Allergens: 2, 5, 9, 12	€23.95
Tempura Line-Caught Haddock and Chips Mushy Peas, Tartare Sauce, House Fries Allergens:1, 2, 5, 8, 9, 11A, 13	€19.95
Panfried Medallions of Beef Fillet Caramelised and Roast Shallot, Glazed Root Vegetables, Madeira Jus Allergens: 2, 8, 9, 11A, 12, 13	€33.95
Ramen Broth Crispy Pork, Miso Broth, Fresh Vegetables, Chilli, Noodles, Galangal, Coriander Allergens: 1, 7, 8, 9, 11A, 12	€18.95
Rigatoni Pasta Chicken & Italian Sausage, Sprouting Broccoli, Roast Red Pepper, Parmesan Velouté Allergens: 1, 2, 9, 11a	€18.95
Buttermilk Chicken Burger Piri Piri Chicken, Brioche Bun, Bacon & Onion Relish, Mature Smoked Cheddar, House Slaw, Frank's Hot Sauce Aioli, Fries Allergens: 1, 2, 8, 9, 11A, 13	€18.95
Galway Bay 8oz Beef Burger 8oz Classic Beef Burger, Brioche Bun, Onion Relish, Mature Red Cheddar, House Slaw, Fries Allergens: 1, 2, 8, 9, 11A, 13	€18.95
Freshly Carved Classic Roast Of The Day Chive Mash, Market Vegetables, Rich Red Wine Jus Allergens: 2, 9, 11A, 12, 13	€24.95

