



## DINNER MENU

### STARTERS

**Soup of the Evening (AGF)** €5.00

Served with John Keoghs Irish soda bread & Cuiinneog butter

**Duck Spring Roll** €8.00  
Poached plum, crispy kale, black pepper, honey dressing

**Indian Infused Calamari (AGF)** €8.00  
Sriracha aioli, organic micro salad

**West Coast Seafood Chowder (AGF)** €7.00  
Served with John Keoghs Irish soda bread & Cuiinneog butter

<b>Asian Spiced Bulger Wheat Salad (V)</b>	<b>Starter</b>	<b>€7.00</b>
Bulger wheat salad, candy orange, roast peaches, sultanas, toasted pine nuts	<b>Main</b>	<b>€12.00</b>

**Crispy Irish King Prawn Parcel** €7.00  
Basil, coriander, tomato chutney, balsamic reduction, pesto

**St.Tola Goats Cheese Tart (AGF)** €8.00  
Roasted beetroot, lemon, thyme, pickled onion, summer leaves

**Pub Bravas (AGF)** €7.00  
Worcestershire potatoes, chorizo, plum & tomato, pimento, garlic aioli

**Half Pot of Mussels (AGF)** €9.00  
Kellys Mussels served with John Keoghs soda bread, garlic aioli  
Mariner parsley & shallot white wine cream sauce



## M A I N S

- Walshs' 8oz Beef Burger (AGF) €14.50**  
Brioche Bun, salad garnish, burger sauce,  
Smoked apple cheddar cheese, twice cooked Maris Piper chips
- In House Hand Rolled Gnocchi €14.50**  
Spiced tomato, gorgonzola cheese, roasted red onion,  
pesto, served with a side of your choice
- Full Pot of Mussels (AGF) €16.00**  
Kellys Mussels served with John Keoghs soda bread, garlic aioli,  
Twice cooked Maris Piper, mariner parsley & shallot,  
white wine cream sauce
- Fish & Chips (AGF) €17.00**  
Beer Battered Fish of the Evening, pub salad,  
chunky tartar sauce, twice cooked Maris Piper chips
- 10oz Irish Dry Aged Rib Eye Steak (AGF) €25.00**  
Cooked to your liking, served with pickled onion rings, roasted vine tomato,  
Flat mushroom, topped with gorgonzola & toasted pine nut, sauce of choice
- Choice of Sauces**  
*Whiskey Peppercorn      Red Wine Jus      Roast Garlic Butter*
- 6 – Hour Slow Cooked Lamb Shoulder (AGF) €18.50**  
Potato terrine, minted peas, honey carrot, lamb jus
- Slow Cooked Feather Blade of Beef (AGF) €18.50**  
Parsley crust, colcannon mash, horseradish carrot puree, onion jam,  
red wine & chestnut jus
- Glynn Valley Irish Chicken Supreme (AGF) €17.00**  
Apricot & tarragon stuffing, ballotine leg, sweet & sour carrot,  
dauphinoise potato, cabbage parcel
- Chargrilled Irish Pork Belly (AGF) €18.00**  
Gooseberry jam, parsley potato, pork & cider reduction, compressed cucumber



## Sides

<b>Maris Piper Chips</b>	<b>€3.50</b>
<b>Baby Potatoes in Confit Garlic Butter</b>	<b>€3.50</b>
<b>Pub Salad</b>	<b>€3.50</b>
<b>Carrot and Green Beans</b>	<b>€3.50</b>
<b>Mash Potato</b>	<b>€3.50</b>
<b>Pickled Onion Rings</b>	<b>€3.50</b>

## DESSERTS

<b>Chocolate Fondant</b>	<b>€6.50</b>
Crème anglaise	
<b>Lemon Tart</b>	<b>€6.00</b>
Fresh raspberries	
<b>Rhubarb Panna Cotta (AGF)</b>	<b>€6.50</b>
Biscuit crumble, fresh strawberries	
<b>Tirimasu</b>	<b>€6.50</b>
Baileys mascarpone, coffee biscuit	
<b>Vanilla Ice-cream (AGF)</b>	<b>€4.50</b>

*At John Keoghs Gastropub we make all of our desserts inhouse daily*



### Our Suppliers

Seafood: Marys' Fish, Kellys Mussells  
Vegetables: Curleys Quality Foods

Chicken: Glynn Valley Irish Poultry  
Meat: Walshs' Farm of Athenry, Slane Valley

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