



## GRADUATION 2019 SAMPLE MENU



### STARTERS

#### **Soup of the Day**

John Keoghs Bread and Butter

#### **West Coast Seafood Chowder**

Served with John Keoghs Irish soda bread & Cuiinneog butter

#### **Duck Spring Roll**

Poached plum, crispy kale, black pepper, honey dressing

#### **St.Tola Goats Cheese Parfait**

Roasted beetroot, lemon, thyme, pickled onion, summer leaves

#### **Pub Bravas**

Worcestershire potatoes, chorizo, plum & tomato, pimento, garlic aioli

### MAINS

#### **Glynn Valley Irish Chicken**

Apricot & tarragon stuffing, sweet & sour carrot,  
dauphinoise potato

#### **Special Fish of the Day**

Our menus change with the season as do our fish specials  
Ask your server for details

#### **In House Hand Rolled Gnocchi**

Spiced tomato, gorgonzola cheese, roasted red onion, pesto

#### **10oz Irish Dry Aged Rib Eye Steak (€5.00 Supplement)**

Pickled onion rings, maris piper chips, whiskey peppercorn sauce

#### **6 – Hour Slow Cooked Lamb Shoulder**

Potato terrine, minted peas, honey carrot, lamb jus

### DESSERT

**Lemon Tart**, fresh raspberry

**Warm Chocolate Brownie**, vanilla ice-cream

2 Course €24.00 / 3 Course €27

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