



DINNER

Mc SWIGGAN'S

The Eating & Drinking Place

Here at McSwiggans we've been welcoming customers for almost thirty years. Our commitment to quality food, our extensive wine list and a real love of what we do has made us popular with families & friends looking for a warm welcome at the door & fresh food on the table.

Here's to thirty more...

Please inform us of any allergies you may have, and we will do our very best to adapt our dishes to suit you.

Please note, however, that all 14 allergens are in use in our kitchen. A copy of the menu indicating which allergens are present in which dishes is available upon request.

STARTERS

Oysters ½ dozen Clarinbridge oysters, lemon, French dressing and homemade brown bread	€10.00
 Irish Seafood Platter Connemara smoked salmon, cream cheese, horseradish, Doonbeg crab, Killary smoked mackerel	€9.50
Baked Provolone Cheese semi-sundried tomatoes and basil pesto served with garlic croutons and a baby leaf salad	€7.95
Inis Mor Seafood Salad salmon, cod, smoked haddock, prawns, iceberg lettuce Marie Rose sauce, lemon and homemade soda bread	€8.50
Chicken Liver Pâté cumberland sauce, seasonal leaves & toasted sourdough	€7.95
Killary Mussels cooked in a choice of white wine sauce or garlic, coriander & coconut cream and homemade soda bread	€10.00
Salmon & Dill Fish Cakes tossed salad and sweet chilli sauce	€8.00
Creamy Seafood Chowder with brown soda bread	€6.50
Garlic & Herb Mushrooms golden fried, garlic mayo and seasonal leaves	€7.50

STARTERS

Cooleeney Goat's Cheese in Breadcrumbs mixed salad with Irish berry jam	€8.00
Oven Barbecue Ribs mixed leaf salad	€8.50
Warm Mediterranean Chicken Salad lightly spiced chicken breast with baby leaves, chorizo, feta cheese, mixed olives and French dressing	€7.95
Homemade Soup of The Evening homemade bread	€4.95

CHICKEN

McSwiggans Chicken Special Stuffed with cream cheese wrapped in smoked bacon and breadcrumbs, roast gravy and hand cut fries	€19.95
Roast Stuffed Chicken Breast bread stuffing, honey baked organic ham, roast gravy and rustic fries	€19.00
Spiced Chicken Breast with Peanuts mixed vegetables served sizzling with pilau rice	€19.50
Chicken Kiev breaded chicken breast stuffed with garlic and herb butter, served on creamy mashed potato with vegetables & roast gravy	€19.00
Chicken Curry Masala pilau rice, naan bread and mint yoghurt	€18.95

STEAKS

Our steaks are dry aged for 28 days & come from
Heaney Butchery Galway

Prime Irish Angus Sirloin 284g (10oz)	€28.00
Prime Irish Angus Sirloin 454g (16oz)	€35.00
Prime Irish Angus Sirloin 227g (8oz)	€24.00
Prime Irish Angus T-bone 454g (16oz)	€30.00
Prime Irish Angus Fillet Steak 255g (9oz) (Fillet steak also available blackened with Cajun spices)	€30.00

All the above steaks are served on sautéed mushrooms & onions
and rustic fries
brandy & peppercorn sauce or garlic & herb butter

McSwiggans Surf n Turf 150g (5oz) centre cut sirloin, grilled gambas, brandy & peppercorn sauce, rustic fries & vegetables	€26.00
Add Our Homemade Beer Battered Onion Rings	€3.95

All our steaks are cooked in Charcoal Josper ovens at 350 C

MEAT & FISH

Fresh Catch of the Day

please ask your server for details

Thornhill Half Roast Duckling €26.00
bread stuffing with a choice of
orange & Grand Marnier reduction or garlic & rosemary sauce
vegetables and a side of creamed potato

Roast Rack of Connemara Lamb €28.00
pan roasted and served on champ potato
with vegetables and garlic & rosemary sauce

Marinated Pork Cutlet €19.50
jospier roasted corn, sweet potato mash & roast gravy
(our pork is free range from Andarl farm in Glenamaddy Co. Galway)

Oven Baked Fillet of Salmon €20.50
sweet pea puree with pistachio butter and creamed potato

Grilled Fillet of Fresh Atlantic Cod €19.95
spring onion champ with garlic & lemon butter

McSwiggans Fish & Chips €17.95
breaded fillets of fresh plaice with
hand cut fries, homemade tartar sauce and seasonal salad

Fillets of Sea Bass €20.00
creamy spring onion champ with lemon butter

Seafood Pie €22.50
salmon, cod, smoked haddock & prawns
cooked in white wine & mushroom sauce
topped with a layer of creamy mash & cheddar crust

Killary Mussels €19.95
cooked in a choice of white wine sauce
or garlic, coriander & coconut cream served rustic fries

VEGETARIAN

Creamy Vegetable Masala pilau rice, naan bread and a side of mint yoghurt	€16.95
Mediterranean Aubergine Bake jospur grilled aubergine slices with feta cheese, Provençal sauce and topped with white cheddar, pitta bread and a salad with blue cheese dressing	€17.50
Thai Green Sweet Potato & Cauliflower Curry pilau rice & naan bread	€16.95

SALADS

Warm Mediterranean Chicken Salad lightly spiced chicken with mixed salad, chorizo, olives, feta cheese and served with garlic croutons	€17.00
Coleeney Goat's Cheese breaded goat's cheese served warm on dressed mixed salad with Irish berry jam	€17.00
Falafel Salad warm falafel served with hummus & roast peppers in a mixed leaf salad with grilled pitta bread	€17.00

SIDES

Homemade beer battered onion rings

Sautéed onions

Sautéed mushrooms

Creamy gratinated cauliflower

Steamed vegetables in garlic butter

Broccoli with toasted almonds

Rustic fries

Cajun fries

Creamed potato

Baked potato

€3.95 for a single portion

Share size €5.50