



THE YARD

KITCHEN / BAR



@THEYARDGALWAY





THE YARD

KITCHEN / BAR

LUNCH

YARD FRESH SOUPS

Created daily by our kitchen team with our homemade breads and Irish salted butter (1,4,7,9,14)

5

WILD ATLANTIC WAY

SEAFOOD CHOWDER

Creamy Seafood Chowder with Wild Atlantic Way fresh fish and flavoured with Irish root vegetables and herbs (1,4,5,8,9,14)

7.50

OAK SMOKED SALMON

On toasted rye bread with chive and lemon cream cheese and pickled red onion (1,4,7,8,14)

7

YARD TOASTED CHEESE & HAM

Famous Boyne Valley Honey Roast Ham, Irish cheddar cheese pasted with tomato relish on a crusty white bread (1,4,11,13,14)

6.50

ROAST VEGETABLE

TOASTED CIABATTA

With hummus and rocket (1,4,7,13)

6.50

CHICKEN & AVOCADO WRAP

Cajun chicken with avocado puree, mozzarella cheese and bell pepper, toasted or not! (1,4,7,13)

8.50

FALAFAL SALAD BOWL

Black-bean and chickpea filled falafel with a salad of roasted red peppers and rocket (12,13,14)

9

GRILLED HALLOUMI

With loaded beetroot hummus, pickled vegetables, dukkha seasoning and sourdough slice (1,2,3,4,13,14)

9

SAPPHIRE GIN

& BEETROOT SALMON

Fresh cured salmon topped with avocado puree and Yard brown bread croutes (1,3,4,8,10,13,14)

10

GLAZED CRISPY PORK BELLY,

Soy glazed and slow-roasted pork belly with boozy onions and mustard juice (11,12,13,14)

12

SUPREME OF CORN-FED CHICKEN

Oven crispy corn-fed chicken with simple aioli, triple cooked chips and salad garnish (1,4,7,11,12,14)

9.50

YARD MESSY BUCKETS

FRESH FISH OF THE DAY IN A GOLDEN

SOFT TEMPURA (1,7,8,13,14)

PINEAPPLE BOURBON CHICKEN

WING JOINTS x 3 (1,11,13,14)

SPICED TEMPURA VEGGIE PATCH (1,13,14)

Served with a fresh dipping sauce

9.50 EACH

ADD TRIPLE COOKED CHIPS (13)

2.50

Allergens: 1. Gluten 2. Peanuts 3. Nuts 4. Milk 5. Crustaceans
6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard
12. Sesame 13. Soya 14. Sulphur Dioxide
Origin of Beef; **Ireland**