

WELCOME TO SHEARWATER HOTEL & SPA



COMER GROUP HOTELS



SHEARWATER

HOTEL & SPA



" Nestled in the heart of Ballinasloe, Shearwater Hotel & Spa stands as a testament to warmth, luxury, and Irish hospitality. Owned by Comer Group, one of Ireland's leading family-run property companies, our hotel blends modern elegance with a deep-rooted passion for creating memorable experiences.

At Shearwater, we believe in more than just exceptional service - we believe in the power of connection. Whether you're here to celebrate, unwind, or simply enjoy a quiet evening at the bar, our goal is to make you feel at home, every time.

This menu was crafted with care to reflect that same spirit - full of flavour, warmth, and a touch of something special. "

Welcome to your place of comfort.



COMER GROUP
HOTELS

STARTERS

SOUP OF THE DAY

SERVED WITH BAKED BREAD ROLL

(WHEAT, MILK, SULPHITES, CELERY)

€8

SEA FOOD CHOWDER

SERVED WITH BROWN BREAD

(WHEAT, MILK, SULPHITES, CELERY, FISH, MOLLUSCS, CRUSTACEANS)

€11

CHICKEN CAESAR SALAD

BABY GEM LETTUCE, PARMESAN SHAVINGS, CRISPY BACON, GARLIC CROUTONS,
HOMEMADE CAESAR DRESSING

(FISH, WHEAT, MILK, EGG, SULPHUR DIOXIDE, MUSTARD)

STARTER €12 /MAIN €17

CRISPY CHICKEN WINGS CHICKEN
WINGS TOSSED IN SAUCE OF YOUR CHOICE: BBQ OR SPICY
SERVED WITH BLUE CHEESE DIP

(SOYA, MILK, SULPHITES, EGG, MUSTARD, CELERY, WHEAT)

STARTER €12/ MAIN €18

GREEK SALAD

MIXED BABY LEAF, CUCUMBER, TOMATO, RED ONION,
PEPPERS, OLIVES, FETA CHEESE, DRESSING

(SOYA, MILK, SULPHITES)

VEGAN OPTION AVAILABLE

STARTER €12/ MAIN €18

STICKY PORK BELLY

ASIAN COLESLAW, SPRING ONIONS

(WHEAT, MUSTARD, SOYA, CELERY)

€12

DEEP FRIED BRIE

CRANBERRY COMPOTE, SIDE SALAD

(WHEAT, MUSTARD, SOYA, MILK, CELERY)

€12

BRUSCHETTA

FRESH TOMATOES ON TOASTED BREAD WITH
BASIL AND BALSAMIC VINEGAR

(WHEAT, SULPHITES, CELERY)

€11

MAINS

FISH OF THE DAY

ASK YOUR SERVER FOR MORE INFORMATION

€24

SPECIAL OF THE DAY

ASK YOUR SERVER FOR MORE INFORMATION

€19

BEEF & GUINNESS STEW

SERVED WITH CREAMED POTATO

(CELERY, MILK)

€22

TRADITIONAL FISH AND CHIPS

FRESH BATTERED ATLANTIC COD WITH CHIPS

MUSHY PEAS AND TARTAR SAUCE

(FISH, WHEAT, MILK, EGG, MUSTARD)

€22

STEAK SANDWICH

STRIPS OF SIRLOIN STEAK,

FRIED ONION AND MUSHROOM, PEPPER SAUCE

TOASTED CIABATTA AND CHIPS

(WHEAT, MILK, SULPHITES, EGG, MUSTARD)

€23

SMASH BEEF BURGER

DOUBLE BEEF PATE, TOMATO, LETTUCE, DUBLINER CHEDDAR,

STREAKY RASHER, HOUSE SAUCE AND CHIPS

(WHEAT, MILK, SULPHITE, SOYA, EGG, MUSTARD, CELERY)

VEGAN OPTION AVAILABLE

€20

GRILLED CHICKEN BURGER

BRIOCHE BUN, ASIAN COLESLAW, HOI SIN MAYO,

AND CHIPS

(WHEAT, MILK, SULPHITES, EGG, MUSTARD, CELERY)

€18

HALF ROAST CHICKEN

ROASTED ROOT VEGETABLES,

MASHED POTATOES, RED WINE JUS

(MILK, SULPHITES, CELERY)

€20

INDIAN CURRY

VEGETABLES, NAAN BREAD, BASMATI RICE

(MILK, NUTS CASHEW, WHEAT)

€19

ADD CHICKEN €2

ADD PRAWNS €3

ADD BEEF €3

100OZ RIB EYE STEAK

SAUTÉED ONIONS & MUSHROOM, CHIPS

CHOICE OF PEPPERCORN SAUCE OR RED WINE

JUS

(MILK, SULPHITES, WHEAT)

€36

SIDE EXTRA

CHUNKY CHIPS €5

(WHEAT)

SWEET POTATO FRIES €6

(WHEAT)

MIXED SALAD €4

(MUSTARD, CELERY)

MASHED POTATOES €4

(MILK)

ONION RINGS €5

(EGGS, MILK, EGGS)

COLESLAW €4

(EGGS)

SPICED POTATO WEDGES

€5

(WHEAT)

PIZZA

MARGARITA

PIZZA BASE, TOMATO SAUCE AND MOZZARELLA CHEESE

(WHEAT, MILK)

€12

HAM & MUSHROOM

PIZZA BASE, TOMATO SAUCE, MOZZARELLA CHEESE, HAM, MUSHROOM

(WHEAT, MILK)

€14.50

PEPPERONI

PIZZA BASE, TOMATO SAUCE, MOZZARELLA CHEESE, AND PEPPERONI

(WHEAT, MILK)

€14.50

MEAT FEAST

PIZZA BASE, TOMATO SAUCE, MOZZARELLA CHEESE, HAM, PEPPERONI, CHICKEN, BACON

(WHEAT, MILK, SULPHITES)

€16

DESSERTS

SELECTION OF ICE CREAM

WAFER BASKET, CARAMEL SAUCE

(WHEAT, SOYA, MILK)

€8.50

APPLE CRUMBLE WITH BUTTERMILK CARAMEL

SERVED WITH FRESH CREAM AND CUSTARD

(WHEAT, MILK, SOYA, SULPHITES)

€8.50

CHEESECAKE OF THE DAY

SERVED WITH FRESH CREAM & FRUIT PUREE

(WHEAT, MILK, EGGS, SOYA)

€8.50

MISO CARAMEL BROWNIE

SERVED WITH FRESH CREAM & ICE CREAM

(NUTS ALMONDS, SOYA, MILK, EGGS)

€8.50

FRUIT PAVLOVA

CRUNCHY MERINGUE, FRESH BERRIES, WHIPPED CREAM

(MILK, EGGS)

€8.50

PISTACHIO & WHITE CHOCOLATE TART

FRESH BERRIES, WHIPPED CREAM

(MILK, WHEAT, NUTS PISTACHIO, SOYA)

€8.50

CHEESE PLATE FOR TWO

CHEESE SELECTION WITH ALL NIBBLES

(MILK, SULPHITES, WHEAT, EGGS)

€25

RED WINE

LAS CONDES MERLOT - CHILE

SMOOTH, FRUITY, AND EASY TO DRINK, THIS CHILEAN MERLOT OFFERS RIPE PLUM, DARK CHERRY, AND A HINT OF VANILLA. IDEAL WITH MILD CHEESE BOARDS, GRILLED WHITE MEATS, OR A CLASSIC MARGHERITA PIZZA.

BOTTLE €32.00 - GLASS €8.50

LÒRD DU SUD CABERNET SAUVIGNON - FRANCE

BOLD AND STRUCTURED, THIS FRENCH CABERNET REVEALS NOTES OF BLACKCURRANT, SPICE, AND A TOUCH OF OAK. PAIRS BEAUTIFULLY WITH GRILLED STEAKS, CHARCUTERIE BOARDS, OR RICH TOMATO-BASED **PASTA DISHES**.

BOTTLE €33.00 - GLASS €8

DEMAZET VIGNOBLES AOP VENTOUX L'RDNET RED - FRANCE

ELEGANT AND WELL-BALANCED, THIS VENTOUX RED OFFERS RIPE RED BERRIES, SUBTLE SPICES, AND A SMOOTH FINISH. EXCELLENT WITH ROASTED MEATS, MEDITERRANEAN DISHES, OR A HEARTY RATATOUILLE.

BOTTLE €35.00 - GLASS €9.00

MONTEPULCIANO DÀBRUZZO PODERE UMANI RONCH - ITALY

RICH AND VELVETY, THIS ITALIAN CLASSIC DELIVERS DARK CHERRY, BLACKBERRY, AND HINTS OF SPICE WITH A SMOOTH, LINGERING FINISH.

PAIRS WONDERFULLY WITH CURED MEATS, PASTA WITH RED SAUCE, OR GRILLED **LAMB CHOPS**.

BOTTLE €38.00 - GLASS €9.50

ALTOSUR MALBEC - ARGENTINA

FULL-BODIED AND EXPRESSIVE, THIS MALBEC SHOWCASES NOTES OF RIPE PLUM, VIOLET, AND A TOUCH OF COCOA. PERFECT WITH GRILLED MEATS, SPICY EMPANADAS, OR A JUICY GOURMET BURGER.

BOTTLE €41.00 - GLASS €10.00

DOMAINE GAYDA CEOAGE GRENACHE - FRANCE

LUSH AND AROMATIC, THIS GRENACHE REVEALS RED BERRY FLAVORS, SOFT TANNINS, AND A TOUCH OF SPICE. A GREAT MATCH FOR ROAST CHICKEN, GRILLED VEGETABLES, OR MEDITERRANEAN TAPAS.

BOTTLE €38.00 - €10.00

ROSÉ/SPARKLING WINE

ROSÈ, ARCANO, PINOT GRIGIO ROSATO, VENETO - ITALY

A DELICATE ROSÉ FROM VENETO, ITALY, WITH AROMAS OF FRESH STRAWBERRIES AND FLORAL NOTES. CRISP AND REFRESHING WITH A LIGHT, SMOOTH FINISH IDEAL WITH SEAFOOD, LIGHT PASTA DISHES, GRILLED **VEGETABLES, AND FRESH SALADS..**

BOTTLE €35.00 - GLASS €8.50

SPARKLING, BONOTTO DELLE TEZZE PROSECCO FRIZZANTE - ITALY

A LIVELY AND AROMATIC SPARKLING WINE FROM ITALY, WITH DELICATE BUBBLES AND NOTES OF GREEN APPLE, PEAR, AND CITRUS. CRISP, REFRESHING, AND SLIGHTLY SWEET.

PERFECT WITH APPETIZERS, SEAFOOD, LIGHT PASTA DISHES, AND MILD CHEESES.

BOTTLE €38.00 - GLASS €9.00

WHITE WINE

LAS CONDES, SAUVIGNON BLANC - CHILE

TROPICAL FRUIT HINTS, WHITE FLORAL & CITRUS FLAVORS, WORKS GREAT WITH POULTRY & FISH DISHES.

BOTTLE €31.00 - GLASS €8.50

LONG BEACH - SOUTH AFRICA

THE BALANCE OF THE FRESH CITRUS FRUITS & RICH MELON CHARACTERS GIVE THE WINE A FULL
ROUNDED PALLET THAT

COMBINES WELL WHITE SUBTLE CREAMINESS & NUTTINESS OF THE GENTLE OAK.

BOTTLE €33.00 - €8.50

RENIDEO, PINOT GRIGIO DOC - SICILY VF-ITALY

AROMAS OF MELON & PEAR DOMINATE THE NOSE, THERE IS A GOOD WEIGHT OF FRUIT WITH A FRESH
TWIST OF CRUNCHY APPLE

& A STEELY FLORAL.

BOTTLE €33.00 - GLASS €8.50

COLLINE, VERDICCHIO, MARCHES V 100% VERDICCHIO - ITALY

CRISP AND REFRESHING, THIS 100% VERDICCHIO OFFERS NOTES OF GREEN APPLE, CITRUS, AND ALMOND
WITH A CLEAN, MINERAL FINISH.

IDEAL WITH SEAFOOD, LIGHT PASTA DISHES, OR FRESH SALADS WITH CITRUS DRESSING.

BOTTLE €38.00 - GLASS €9.00

QUINTA SOLHEIRO ALLO ALVARINHO & LOUREIRO - PORTUGAL

A FRESH AND VIBRANT WHITE WINE FROM THE VINHO VERDE REGION, WITH NOTES OF CITRUS AND WHITE
FLOWERS, BALANCED

ACIDITY. PERFECTLY PAIRS WITH SEAFOOD, WHITE FISH, SUSHI, AND FRESH SALADS.

BOTTLE €41.00 - GLASS €10.00

FLYING SOLO, GRENACHE BLANC DOMAINE GAYDA - FRANCE

AN AROMATIC FRUIT DRIVEN WINE WITH CITRUS NOTES ON THE NOSE. A RICH PALLET, ROUND AND FRUIT
OFFERING A

DISTINCT FRESHNESS & VIBRANCY.

BOTTLE €32.00 - GLASS €8.50

FORREST HEART OF STONE, SAUVIGNON BLANC - NEW ZEALAND

THIS IS A VIBRANT WINE WITH FLAVORS OF GOOSEBERRY & PASSION FRUIT UNDERSCORED BY APPETIZING,
CRISP ACIDITY WHICH

PRODUCES A REFRESHING FINISH.

BOTTLE €43.00 - GLASS €9.00

ALL OUR DISHES ARE FRESHLY PREPARED TO ORDER USING HIGH QUALITY INGREDIENTS.
DURING BUSY PERIODS, WE KINDLY ASK FOR YOUR PATIENCE IF WAIT TIMES ARE SLIGHTLY
LONGER. OUR TEAM IS

COMMITTED TO DELIVERING THE BEST POSSIBLE EXPERIENCE FOR YOU.

FOR GROUPS OF MORE THAN 6 PEOPLE, WE DO NOT OFFER SPLIT BILLS. THANK YOU FOR
YOUR UNDERSTANDING AND COOPERATION.