



The Skeffington Arms Hotel, over-looking Eyre Square has seen many changes since its construction in 1850.

It has seen the ever changing face of the park from market place, to military compounds, the visit of John F Kennedy in 1963 and many an outdoor concert. But in recent months the changes made have been to the hotel itself. The entire hotel received a multi-million euro redevelopment enhancing the rooms to a luxurious standard for both the casual and business guest.

Not content with boasting top class interior designed rooms the management set about creating a top class range of food options in The Skeff Bar.

In order for their dreams to be realised, the entire kitchen was gutted and a state of the art commercial kitchen was installed with a dedicated vegetable prep area. This was over-seen by the newly appointed executive chef Brendan O'Sullivan who brings with him a wealth of experience.

Brendan's career has brought him to the four corners of the globe working in some of the world's best restaurants and hotels. Time spent abroad instilled a strong belief in sourcing only the best produce, as many of the top restaurants do on the continent. This has shaped the direction the Skeff Bar & Grill has taken, concentrating on quality foods and reducing reliance on bought in prepared products.

The push for less reliance on prepared products has led The Skeff Bar & Grill to push the boat out in terms of self-producing. All the chips are made fresh, as is the pasta and jams and the dedicated pastry chef creates sumptuous deserts and pastries fresh every day. Something which very few restaurants can boast.

They also use only the highest quality naturally dry aged grain fed beef for the range of steaks which are cooked on the charcoal grill.

Also appointed to the new kitchen brigade is Head Chef Ariane Kolha who oversees the day to day running of a busy kitchen. Ariane has extensive culinary experience both here and abroad.

The ever popular sandwich bar has also gone through some changes. Under the guidance of Ashling Dudley it has been rebranded as the Deli Boutique, specialising in a wide range of freshly prepared wraps, paninis and sandwiches. The choice is endless with a dazzling array of breads to suit all dietary requirements.

All these changes to the Skeff Bar and Grill are fantastic but without the right team behind it, would prove unsuccessful. That is where the staff and management of the Skeff Bar and Grill come into it. The challenge for the Skeff bar and Grill (Given that it is one of the biggest bars in Galway), is to maintain a speedy and efficient service, while keeping an individual approach to customer interaction, ensuring every customer gets the same high standard. This is achieved by an ethos of constantly upskilling the staff in customer service, mixology, flair bartending, and even Zen bartending.

The management team have over 40 years combined cocktail experience working in some of the top cocktail bars globally, including London's Soho, Sydney, and France. The Skeff Bar and Grill is committed to using the best and freshest ingredients in all their cocktails, and introducing new recipes to their menu. It's this passion for excellence which has made the Skeff Bar's Cocktail 365 Menu incredibly popular. 365 different combinations, one for every day of the year!

It is clear, with the team behind it, the Skeff Bar & Grill will continue to be one of Galway's number one destinations for good food, exquisite cocktails and above all else a great night out!

