

Dinner Menu

STARTERS	
Vegetarian Soup of the Day	€5.75
La Marine Creamy Seafood & Saffron Chowder	€8.75
Grilled Kilary Harbour Mussels with Garlic & Parsley Butter	€9.50
Meadowfield Goats Cheese & Pickled Beetroot Carpaccio with Honey Walnut & Balsamic Reduction	€8.95
Golden Fried Salt & Pepper Squid with Soya & Pickled Ginger Dip	€8.75
Chicken Liver & Foie Gras Parfait with Plum Tomato Chutney	€9.25
Herb Roasted Chicken with Mango, Sweetcorn & Chilli Salsa, Tzatziki Dressing	€8.75
Starter of the Day	€9.25

MAIN COURSES

Seared Rib Eye Steak with Caramelised Onions, Pepper Cream Sauce & French Fries	€25.50
Crispy Confit of Duck with Creamy Leeks, Crispy Potato Wedges & Red Wine Jus	€20.85
Roast Rack of Slaney Lamb with Roasted Mediterranean Vegetable & Potato Rosti	€24.95
Honey & Mustard Spatchcock Chicken with Kelly's Garden Herb & Couscous Salad	€19.80
Grilled Filet of Turbot with Kelly's Garden Baby Leaks, Sweet Potato & Chorizo Puree	€26.95
St. Helens Crabmeat with Shaved Fennel, Garden Tomato, Chilli & Parsley	€22.95
Pan Fried Fillet of Cod with Kelly's Garden Cauliflower & Cucumber Salsa, Crushed Potato	€26.95
Homemade Gnocchi with Ricotta, Spinach, Kelly's Garden Baby Leeks & Cauliflower Puree (V)	€16.80
Dish of the Day	P.O.R.

SIDE ORDERS

Gratin Dauphinois	€4.50
Creamed Potato	€4.50
Crispy Potato Wedges	€4.50
Tossed Green Salad with a Choice of Dressing	€4.50

- Yoghurt Dressing
- Balsamic Dressing
- French Dressing

DESSERTS

Chocolate Mousse with Roast White Chocolate & Orange Biscotti	€7.75
Wexford Strawberry Roulade with Chantilly Cream & Vanilla Ice Cream	€7.50
Peach Cobbler with Salted Caramel Ice Cream	€7.95
Vanilla Crème Brûlée with Shortbread Biscuit	€7.75
Selection of Cheese – Cashel Blue, Wexford Cheddar, Durrus & Cooleeney	€9.50
Dessert of the Day	€7.25

