

Kelly's

Table Nibbles

€5

GORDAL OLIVES (12)

SMOKEHOUSE NUTS (5, 8)

ROASTED CHICKEN SKIN CRISPS (1w)

SEAWEED POTATO CRISPS WITH SMOKED ONION (1w)

Small Plates

CLASSIC PRAWN COCKTAIL

Avocado, bloody mary, baby gem (2, 4, 10, 14)

€18

POTATO & CLAM CHOWDER

Salmon and prawn (1w, 3, 4, 7, 9, 13)

€12

CRISPY CHICKEN

Gochujang glaze, sesame (1w, 3, 6, 7, 8, 11, 12, 13)

€14

GLAZED ANDARL FARM PORK BELLY SKEWERS

Apple, pickle beansprout salad (6, 12)

€14

ESTATE HERB & LOCAL CHEESE CROQUETAS

(1w, 3, 7, 12, 13)

€12

BASKET OF WARM HOUSE MADE BREADS

Roast chicken butter (1w, 3, 7, 13)

€5

BLISTERED PADRON PEPPERS

Peanut chilli rayu, cashew crème (5, 7, 8a, 11, 12)

€11

KELLY'S SHAVED SPICED CORNED BEEF

Horseradish crème fraîche, potato blini (1w, 3, 7, 13)

€14

Larger Plates

STEAMED SEABASS

Coconut, lime and lemongrass broth, vietnamese salad (1w, 3, 4, 7, 8, 11, 13)

€32

AGED BEEF BURGER

Potato bun, mezcal braised onions, skin on fries (1w, 3, 6, 7, 9, 12, 13)

€24

AGED IRISH HEREFORD PRIME RIBEYE

Crisp onion ring, peppercorn jus and dressed radicchio, fries (1w, 7, 9, 10, 12)

€39

CLASSIC CHICKEN KIEV

Crisp potato terrine, parsley emulsion (1w, 3, 6, 7, 13)

€26

FISH & CHIPS

Lemon sole, warm tartar sauce, crushed peas and fries (1w, 2, 3, 4, 6, 7)

€24

SLOW BRAISED BEEF FEATHER BLADE

Salted baked carrot, potato purée and crisp smoked onion rings (1w, 3, 6, 7, 9, 10, 12, 13)

€30

SHARING CHARCUTERIE & IRISH CHEESE PLATTER

Quince jelly and fennel crackers (1w, 1r, 3, 7, 12, 13)

€36

Kellys House Made Signature Pasta

RAGU OF BEEF BRISKET OPEN LASAGNE €26

Chanterelles & truffle (1w, 3, 7, 9, 12, 13)

KILLARY CLAM & MUSSEL LINGUINE €24

Shaved fenne, wild rocket, warm cured salmon, lemon (1w, 3, 4, 12, 14)

ROASTED SQUASH & PECAN GNOCCHI €22

Tommy's greens, young leeks and velvet cloud aged cheese (1w, 3, 6, 7, 8)

Sandwiches & Flatbreads

€19

Noon to 4.30pm

Served with fries.

OPEN CORNAMONA SMOKED SALMON & WEST COAST CRAB

Treacle soda and sweet pickle cucumber (1w, 2, 3, 7, 12, 13, 14)

ACHILL LAMB SHAWARMA FLAT BREAD

Sesame yoghurt, crumbled feta, torn mint and crisp shallot (1w, 6, 7, 11, 12, 13)

VEGAN TEMPURA MUSHROOM & ONION FLATBREAD

Smoked paprika and tahini (1w, 13)

Seasonal Salads

€17

CHARCOAL ROASTED PUMPKIN SALAD

Estate herbs, chilli roasted courgettes, herby bulgar, ginger and pomegranate dressing (5, 8, 9, 10, 11, 12)

GRILLED ASPARAGUS & BURRATA SALAD

Kale pistou, sun blushed tomatoes, toasted pinenuts (7, 8p)

CLASSIC CAESAR SALAD

Focaccia croutons, aged parmesan, Kelly's cured bacon (1w, 3, 4, 7, 10, 12)
Add Marinated chicken €5

Sides

€6

DUCK FAT & HERB ROAST POTATOES (1w, 6)

CHEESE & ONION FRIES (1w, 6, 7)

CHARRED TENDERSTEM BROCCOLI WITH SMOKED ALMONDS & GARLIC BUTTER (7, 8A)

GRIDDLED BABY GEM CEASAR SALAD (1w, 3, 4, 7, 10, 12)

Sweet Treats

€9.50

CARAMELISED BREAD & BUTTER PUDDING

Salted caramel sauce and ice cream (1w, 3, 7, 12, 13)

BASQUE CHOCOLATE & WHISKEY CHEESECAKE

Jersey cream & raspberry (1w, 3, 7, 12)

BAKED TIRAMISU CHOUX

Coffee craquelin (1w, 3, 7, 8, 12)

THE QUEEN OF BAKED ALASKA

(1w, 2, 6)

Allergy Key

Gluten (1) Wheat (1w) Oats (1o) Barley (1b) Rye (1r) Crustaceans (2) Eggs (3) Fish (4) Peanuts (5) Soybeans (6) Dairy (7) Nuts (8) Almond (8a) Cashew (8c) Hazelnut (8h) Pinenuts (8p) Pistachio (8pst) Walnuts (8w) Celery (9) Mustard (10) Sesame seeds (11) Sulphur (12) Lupins (13) Molluscs (14)