



Kelly's

Table Nibbles

- GORDAL OLIVES (12)

SMOKEHOUSE NUTS (5, 8)

ROASTED CHICKEN SKIN CRISPS (1w)

SEAWEED POTATO CRISPS WITH SMOKED ONION (1w)
- €5

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, 14)
- €12
- CRISPY CHICKEN

Gochujang glaze, sesame (1w, 3, 6, 7, 8, 11, 12, 13)
- €14
- GLAZED ANDARL FARM PORK BELLY

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)
- €8
- 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

Breaded lemon sole, warm tartar sauce, crushed peas and chips (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

Chanterelles & truffle (1w, 3, 7, 9, 12, 13)
- €26
- KILLARY CLAM & MUSSEL LINGUINE

Shaved fennel, wild rocket, warm cured salmon, lemon (1w, 3, 4, 12, 14)
- €24
- ROASTED SQUASH & PECAN GNOCCHI

Tommy's greens, young leeks and velvet cloud aged cheese (1w, 3, 6, 7, 8)
- €22

Sandwiches & Flatbreads

- 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)
- €19
- 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, 10, 12, 13)

Sides

- 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)
- €6

Sweet Treats

- 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)
- KELLY'S APPLE & CUSTARD CRUMBLE
- Ice cream (1w, 3, 6, 7)
- €9.50

Seasonal Salads

- CHARCOAL ROASTED PUMPKIN SALAD
- Estate herbs, chilli roasted courgettes, herby bulgar, ginger and pomegranate dressing (5, 8, 9, 10, 11, 12)
- €17
- GRILLED ASPARAGUS & BURRATA SALAD
- Kale pistou, sun blushed tomatoes, toasted pinenuts (7, 8p, 10)
- CLASSIC CAESAR SALAD
- Focaccia croutons, aged parmesan, Kelly's cured bacon (1w, 3, 4, 7, 10, 12)
- Add marinated chicken €5

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)



