

Dinner Menu

Starter

Baked Portobello Mushroom €11

Galway Goats Cheese, Spinach & Tarragon, Beetroot & Tomato Salsa,
Almond & Cashew Crumbs **N V GF**

Smoked Duck €11

Baked Flat Bread, Hummus, Pickled Red Onion & Roasted Peppers

Kelly's Pork & Black Pudding Sausage €10

Champ Mash, Red Onion Jam, Peppercorn Cream

Crispy Spiced Calamari €10

Lime Lemongrass & Coriander Aioli **GF**

Connemara Smoked Salmon & Poached Prawns €11

Cucumber, Marie Rose Sauce **GF**

Super Food Salad €9

Healthy Vegetables, Seeds, Cashew & Almonds Nuts **N V GF**

Mains

Pan Seared Hake Fillet €25

Baby Ratatouille, Bok Choy, Champ Mash **GF**

Catch of The Day €29

Champ Mash, Seasonal Greens, Citrus Garlic & Herb Butter **GF**

Citrus Herb & Tomato Seafood Bake €23

Herb Crumb, Garlic & Herb Sour Dough

Baked Supreme of Chicken €25

Wild Mushroom & Parmesan Risotto, Kelly's Black Pudding, Basil Oil **AGF**

Braised Irish Lamb Masala €25

Spinach & Chickpea, Pilau Rice, Mango Chutney,
Mint Yogurt, Coriander Naan **AGF**

Grilled Sirloin Steak of Irish Beef €30

Carrot & Thyme Dauphinoise Potato, Beer Butter Onion Rings,
Peppercorn Sauce **AGF**

Wild Wexford Mushroom Linguini €17

Baby Spinach, Pea & Parmesan, Garlic Herb Ciabatta **V**

Sides €4

French Fries

Onion Rings

Champ Mash

Side Salad

Seasonal Buttered Vegetables

The food allergens used in the preparation of our food can be viewed in a separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens.

**GF - Gluten Free, N - May Contain Nuts, V - Suitable for Vegetarian,
AGF-Available Gluten Free**