

A LA CARTE MENU

SIGNATURE STEAKS



When it comes to beef, there is nothing better than a dry - aged steak. Our local in house dry aged beef has a remarkable depth of flavour. This is achieved by sourcing local beef from the highest grade of traditional breeds of cattle, hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste.

DRY AGED RIB EYE 10oz €26.90
Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy. With Garlic Potato, red Onion Marmalade with a choice of sauce.

DRY AGED SIRLOIN 9oz €25.90
One of the most flavour some steaks, and it's almost as tender as a fillet. With Garlic Potato, red Onion Marmalade with a choice of sauce.

PAN FRIED DRY AGED FILLET 8oz €27.50
The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour. Served with Garlic Potato, red Onion Marmalade with a choice of sauce.
Portobello Mushrooms & a Garlic Butter Rosette.

SURF YOUR STEAK!
Sautéed Prawns in Garlic Butter €3.50
Crab Claws in Garlic Butter €4.50
FLAMBEED FRESH WATER KING PRAWNS €25.00
Served in Pernod with Spring Onion, Chilli & Tomato marmalade in a Filo Pastry Basket.

Grilled Fillet of Sea Bass €24.50
Served on a Bed of Buttered Spinach with Garlic & Drizzled with a Lemon and White Wine Sauce.

Side Dishes

Chips €3.00
Sautéed Onions and Mushroom €3.00
Side Salad €3.00
Choice of sauces
Garlic Butter, Peppercorn sauce, Irish Whiskey and Mushroom sauce

Starters

Soup of the Day

served with homemade brown Bread

Kelly's Black and White Pudding

With red Onion Marmalade and Garlic Potato,
drizzled with a sour cream and Chive dressing

Trio of Salmon Platter, smoked Salmon, Salmon & Salmon rilette

Served with seasonal leaves and brown Bread Scones

Garlic Chicken Salad

Chicken in Breadcrumbs drizzled with Garlic Butter & dressed leaves,
Mustard dressing

Chilled Melon with Parma Ham

Served with a Raspberry Jelly

Main Course

Seared Barbary Duck Breast

With rustic Potato and a light Peppercorn sauce

Oven Baked Rack of Mayo Lamb

Served with rustic cut Ratatouille and Lamb jus

Grilled Supreme of Chicken Stuffed with Kelly's Pudding

Served with savoury Rice and Tomato & Basil sauce

Fresh Irish Cod Fillet with a Herb Crust

Served with a Fish Cream sauce