

START

Soup of the Evening AGF V N €7.00
Served with our Homemade Brown Bread

Kelly's Chorizo Arancini €9.00
Risotto Croquettes, Dozio Ella Cheese,
Coriander, Organic Cucumber & Shallot Relish,
Saffron Chive Aioli

Braised Beef & Tarragon Potato Cake €11.00
Beef Cheek, Blue Cheese Glaze,
Duo of Beetroot & Carrot Pickle, Truffle Mayo

Wards Crab Meat & Pink Prawn GF €12.00
Poached Asparagus, Saffron Aioli

Galway Goat Cheese Tart V N €10.00
Thyme Roasted Squash, Sweet Potato &
Courgette, Basil & Pine Kernel Oil, Onion Jam

Connemara Smoked Salmon GF €12.00
Fennel Rosti, Orange, Shaved Carrot,
Baby Caper, Rocket Salad, Crème Fraiche

SEA

Pan-Fried Hake Fillet GF €24.00
Crabmeat Crust, Pea Puree, Fennel Salsa,
Saffron & Dill Beurre Blanc

Duo of Salmon GF €25.50
Baked Supreme & Beetroot Cured,
Pea & Herb Risotto, Beetroot Puree

LAND

Seared Supreme of Chicken GF €24.00
Butternut Squash Puree, Fondant Potato,
Wild Mushroom & Tarragon Sauce

Spiced Rump of Achill Lamb €27.00
Turmeric & Coriander Cous Cous,
Chickpea Masala, Organic Mint Velvet Cloud
Yogurt

Pan-Fried Sirloin of Irish Hereford Beef €28.00
Celeriac Puree GF
Choose your Sauce:
Pepper *or* Wild Mushroom *or* Red Wine Jus

Pan Fried Pork Fillet €26.00
Kelly's Pork Sausage & Black Pudding,
Parmesan Polenta, Shallot Jus, Apple Sauce

GREEN

Ricotta & Spinach Tortellini V €22.00
Tomato & Basil Sauce, Asparagus,
Green Bean & Tenderstem Broccoli

Butternut Squash & Baby Pea Risotto €22.00
Baby Spinach, Cashel Blue & Pine Kernels
VNGF

SIDES

All €4.00

Sweet Chilli Cajun Wedges GFV
Sweet Potato Fries GF V
Crispy Potato & Sauté Onions GF V
Baby Peas, Silver skin Onion & Mint GF V

Buttered Greens GF V
Honey Roast Root Vegetables GF V
Sauté Wild Mushrooms GF V

Local Suppliers

Fish: [Joe Garvin & Seacrest](#)

Organic Vegetables: [Enniscoe House](#)

Beef: [McHale Butchers](#)

Fruit & Vegetables: [Falcon Fruits & Curleys](#)

Poultry: [McHale Butchers & Carrs Meats](#)

Origin of Beef: [Ireland](#)

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