

# STARTERS

Soup of the Day.....€6.50  
Freshly made daily,  
Served with fresh bread  
(1 wheat,3,7,9)

Kelly's Wings.....€9.50  
10 juicy chicken wing drumettes  
Coated in your choice of  
Louisiana Hot Sauce or BBQ Sauce  
Served with Homemade Blue Cheese Dip  
(1 wheat,3,6,9,10)

Kelly's Nachos.....€9.50  
Baked Chilli Nachos  
Served with Beef Ragout,  
Cheddar, Jalapeños, Guacamole,  
Sour Cream & Tomato Salsa  
(1 wheat,3,7,9,10,12)

Loaded Potato Skins  
Cheddar Cheese & Spring Onion.....€7.95  
Chicken, Bacon & Cheddar Cheese.....€8.95  
Beef Chilli.....€9.50  
Served with Sour Cream & Salsa Dip  
(1 wheat,3,7,9,)

Breaded Garlic Mushrooms.....€9.50  
Button mushroom in a crispy bread crumb  
Served with Baby Leaves  
& Garlic Mayonnaise  
(1 wheat,3,6,7,10,11)

Classic Chicken Caesar Salad.....€9.95  
Crisp Baby Gem Leaves, Warm Marinated  
Chicken Breast, Streaky Bacon, Croûtons  
Parmesan Cheese &  
Homemade Caesar Dressing  
(1 wheat,3,4,7,9,10,12)

Deep Fried Calamari.....€10.50  
Coated in Panko Breadcrumbs  
Served with Baby Leaves &  
Citrus & Chive Mayonnaise  
(1 wheat, 2,3,4,6,7,9,10)

Garlic Prawns.....€10.95  
Black Tiger Prawns  
Sautéed with Cream, Garlic & White  
Wine Sauce with Coriander & Chilli  
Served with toasted bread  
(1 wheat,2,7,9,10)

Fresh Atlantic Mussels.....€10.95  
Steamed with Cream, Garlic,  
White Wine & Shallot Sauce  
Topped with Lemon & Spring Onion  
(2,7,9,14)

# KELLY'S STEAKS

Our steaks are 100% Irish Hereford Beef & dry aged for 28 days to ensure tenderness and fuller flavour

Garnished with Crispy Fried Onions, Flat Cap Mushroom, Confit Tomato & Celeriac Purée

Served with Steak House Fries and your choice of Brandy & Peppercorn Sauce, Béarnaise Sauce, Garlic Butter or Red Wine Jus (1,3,7,9,10,12)

Have it your way Char-grilled or Hot Rock

10oz Rib Eye	:	8oz Fillet	:	10oz Fillet	:	10oz Sirloin	:	16oz T-Bone
€26		€28		€36		€26		€34

Add Foie Gras or Black Tiger Prawns €4.95 - Add side salad €1.95. Our steaks are available gluten friendly

## MAINS

Baby Back Ribs.....€18.95  
Slow cooked & basted in BBQ Sauce  
Served with Steakhouse Chips & Coleslaw  
(1,7,9,10,11,12)

Braised Shank of Wicklow Lamb.....€21.95  
Served with Creamed Potato, Baby Carrots,  
Celeriac Purée, Crispy Onion & Red Wine Jus  
Gluten Friendly (7,9,10,12)

Half Roast Chicken .....€19.95  
Served with Corn on the Cob , Stuffing & Steak House  
Chips (3,7,9,10,12)

Fish of the Day  
Please ask you server for today's special

## PASTA & RISOTTO

Tiger Prawn Risotto.....€19.95  
Slow cooked Arborio Rice with Onion, Garlic, Garden Peas  
& Local Wild Mushroom with Aged Parmesan  
Vegetarian, Gluten Friendly, Vegan (without prawns & parmesan) (7,9,10,12)

Tagliatelle Carbonara.....€16.95  
Crispy bacon & onion topped with a white wine & Parmesan cream  
sauce served with garlic ciabatta (1 wheat,3,7,9,10,12)

## KELLY'S FAJITAS

Tender marinated strips of sizzling meat, served in a skillet  
with Julienne Vegetables, with Warm Flour Tortilla,  
Lettuce, Guacamole, Sour Cream & Tomato Salsa  
(1 wheat,3,7,9,10,12)

Please choose from your choice of :

<b>BEEF FILLET</b>	<b>CHICKEN</b>	<b>PRAWN</b>	<b>VEGETABLES</b>
€19.95	€17.95	€19.95	€16.95

## BURGERS

All our burgers are made from 100% Irish Hereford Beef. Served with  
Baby Gem Lettuce, Beef Tomato, Crispy Onion, Brioche Bun  
& Steakhouse Chips (1,3,7,9,10,12)

Kelly's Deluxe Burger  
Served with Streaky Bacon, Cheddar & Tomato Relish.....€17.95  
Gluten Friendly Available

Southern Fried Chicken Breast Sandwich  
Served with Mayonnaise & Red Pepper Relish.....€16.95

Moving Mountain Vegan Burger  
Vegetable Patty containing Oyster Mushroom, Onion, Beetroot,  
Peas & Oats served on a toasted Beetroot Brioche Bap with Vegan  
Cheese & Mayo, Tomato & Lettuce with House Fries.....€16.95

## SIDES

Sweet Potato Fries - Parmesan & Rosemary Dressed Fries -  
Steakhouse Fries - Seasonal Veg - Sautéed Onions -  
Sautéed Mushrooms - Onion Rings

€4.00

Add side salad to any main course €1.95



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Dairy



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphure  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs