

STARTERS

Soup of the Day.....€7.00
Freshly made, Served with
Locally Sourced Mueller & O'
Connell Sourdough Bread
(1,3,7,9)

Kelly's Wings.....€10.95
Juicy Chicken Wing Drumettes
Coated in your choice of Louisiana Hot
Sauce, BBQ Sauce or Chili & Lemon Honey
Glaze Served with Blue Cheese Dip
(1,3,6,9,10)

Kelly's Chilli Nachos.....€10.95
Served with Beef Ragout,
Cheddar, Jalapeños, Guacamole,
Sour Cream & Tomato Salsa
(1,3,7,9,10,12)

Loaded Potato Skins
Cheddar Cheese & Spring Onion.....€8.95
Chicken, Bacon & Cheddar Cheese.....€9.95
Beef Chilli.....€10.95
Served with Sour Cream & Salsa Dip
(1,3,7,9)

Breaded Garlic Mushrooms.....€10.50
Button Mushrooms in a Crispy Bread Crumb
Served with Baby Leaves & Garlic Mayonnaise
(1,3,6,7,10,11)

Cajun Caesar Salad Starter/Main....€10.50/€16.50
Crisp Baby Gem, Warm Marinated Chicken
Escalope, Streaky Bacon, Parmesan Cheese
& House Caesar Dressing
(1,3,4,7,9,10,12)

Deep Fried Calamari.....€11.50
Coated in Panko Breadcrumbs.
Served with Baby Leaves &
Citrus & Chive Mayonnaise
(1,2,3,4,6,7,9,10)

Black Tiger Garlic Prawns.....€12.00
Sautéed with Cream, Garlic & White
Wine Sauce with Coriander & Chilli
Served with toasted Sourdough
(1,2,7,9,10)

Pan Fried Scallops.....€16.50
Served with Celeriac, Serrano Ham Crisps,
Scallop Roe & Apple Gel
(1,3,7,10,14)

KELLY'S STEAKS

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

Garnished with Crispy Fried Onions, Flat Cap Mushroom & 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)

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

Have it your way Char-grilled or Hot Rock

10oz Rib Eye	:	8oz Fillet	:	10oz Fillet	:	10oz Sirloin	:	16oz T-Bone
€32		€39		€43		€33		€42

MAINS

Baby Back Ribs.....€21.00
Slow Cooked & basted in BBQ Sauce
Served with Steakhouse Fries & Coleslaw
(1,7,9,10,11,12)

Braised Shank of Wicklow Lamb.....€25.00
Served with Creamed Potato, Mint Pesto, Crispy Onions,
Glazed in Red Wine Jus
Gluten Friendly (7,9,10,12)

Slow Braised Feather Blade Steak.....€26.50
Served with Creamed Potato, Braised Red Cabbage, Buttered
Asparagus & Glazed in a Rich Red Wine Jus
(7,9,10,12)

Corn Fed Chicken Supreme.....€21.00
Served with a Parmesan and Smoked Paprika Crust, Potato Gratin,
Charred Leek, Tender Stem Broccoli with Sweetcorn Velouté
(7,9,10,12)

Monkfish & Coconut Curry.....€29.00
Monkfish Tail served in Curry Sauce with Broccoli,
Courgette, Roasted Red Pepper, Coconut & Basmati Rice
(7,9,10,12)

Tagliatelle Carbonara.....€19.95
Crispy bacon & onion topped with a white wine & Parmesan cream
sauce served with garlic ciabatta. Add Chicken €3.00
(1,3,7,9,12)

Catch of the Day.....P.O.A
Please ask your Server for Catch of the Day
(1,3,4,7,9,10,12)

BURGERS

Kelly's Gourmet Burger.....€19.95
Harding's locally sourced Beef Burger, in a Brioche Bun, Gem
Lettuce, Crispy Bacon, Cheddar Cheese and Red onion Jam
Gluten Friendly Available (1,3,7,8,10,12)

Piri-Piri Char-grilled Chicken Sandwich.....€19.50
with Jalapenos, Onion, Lettuce, Tomato & Chili Guacamole (1,3,7,8,10,12)

Moving Mountain Vegan Burger.....€22.00
Vegetable Patty containing Oyster Mushroom, Onion, Beetroot,
Peas & Oats served on a toasted Beetroot Brioche Bap with Vegan
Cheese & Mayo, Tomato & Lettuce (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 (1,3,7,9,10,12)

Please choose from:

BEEF FILLET	CHICKEN	PRAWN	VEGETABLES
€22.00	€19.75	€21.00	€17.50

SIDES

Sweet Potato Fries - Buttered Broccoli & Toasted Almonds - Steakhouse Fries
- Vegetables - Mashed Potato - Sautéed Mushrooms - Sautéed Onions
€4.50

Black Tiger Prawns €5.95

Add Side Salad to any Main Course €2.50

Mueller & O'Connell Bread Basket €1.65



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
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs