



LA MARINE

Bar & Bistro

Lunch Menu

STARTERS

Vegetarian Soup of the Day	€8.50
La Marine Creamy Seafood & Saffron Chowder	€11.50
Grilled Galway Bay Mussels with Garlic & Parsley Butter	€11.25
Crispy Fried Squid Rings, Chorizo, Vadouvan, Chickpea, Garden Leaves & Hummus	€11.95
Rillettes of Confit Duck with Grilled Kelly's Sourdough, Cornichons & Dijon Mustard	€13.25
Byrne Farm Chicken Livers sautéed in Sherry with Violet Potatoes, Sneem Pudding & Garden Leaves	€12.95
Roast Kelly's Garden Squash, Quinoa, St. Tola Goats Cheese, Smoked Almonds & Cranberry	€12.50
Classic Byrne Farm Free Range Egg Mayonnaise with Confit Garlic & Truffle Aioli, Shaved Truffle (v)	€10.25

MAIN COURSES

Richie Doyle's Grilled Pork Belly, Apple, Fried Polenta, Celeriac, Red Cabbage & Sneem Pudding	€21.50
Crispy Confit Duck Leg, Onion Soubise, Violet Potato, Tokyo Turnip & Stem Broccoli	€22.50
Crispy Summerhill Farm Beef Shin, Creamy Mash, Girolles, Stem Broccoli & Red Wine Jus	€21.95
Fillet of Goatsbridge Trout with Spiced Parsnip Orzo, Jerusalem Artichoke Crisps & Parmesan	€22.50
Roast Fillet of Hake with Braised Coco Beans, Jerusalem Artichoke & Salsa Verde	€24.50
Autumn Cep Mushroom Risotto with Apple, Tarragon, Leek Oil & Crisp Wild Rice (v)	€19.50
Dish of the Day	P.O.R.

LITE BITES

La Marine Chicken Bruschetta with Avocado Salsa Sourdough Crostini & Crispy Wedges	€17.50
Grilled Chicken or Prawn Poke Bowl with Edamame, Pickled Ginger, Sushi Rice, Spring Onion, Cucumber Soy & Ginger Dressing	€17.95
Mezze Bowl of Chickpea Hummus, Falafel, Garden Pickles, Roast Squash & Tahini Dressing	€16.95

SIDE ORDERS

Parmentier Potato with Vadouvan Aioli & Parmesan	€7.00
Fried Polenta with Truffle & Parmesan	€7.00
Ballymakenny Heritage Potatoes tossed in Garlic & Herb Butter	€5.50
Kelly's Garden Carrots 'Vichy' with Garden Herbs, Duqqa	€5.50
Side Salad with French Dressing	€5.50
Hand Cut Bushers Potato Wedges	€5.50
Skinny Fries	€5.50

DESSERTS

Salted Caramel Crème Brûlée with Chocolate Fudge & Passionfruit Sorbet	€9.95
Warm Sticky Toffee Pudding with Brown Butter Toffee Sauce, Vanilla Ice Cream	€9.50
Classic Catalan 'Churros' with Warm Chocolate Sauce, Vanilla Ice Cream	€9.95
Shaughna's Triple Chocolate Brownie, Caramelised Pecan & Salted Caramel Ice Cream	€9.95
Dessert of the Day	€9.25

All Beef prepared and cooked on this premises is of Irish Origin

A Selection of Teas, Espresso Coffee, Café Latte & Cappuccino Available

Gratuities at your discretion **MOBILE FREE ZONE**

19.9.2025

****Whilst Kelly's Hotel makes every effort to ensure the accuracy and comprehensiveness of allergen information, all 14 allergens are in use in the kitchen**