

EARLY BIRD Dinner Menu

Vegetarian Soup of the Day
La Marine Creamy Seafood & Saffron Chowder
Grilled Galway Bay Mussels with Garlic & Parsley Butter
Tuskar Crab Meat Brioche Toast with Kelly's Garden Tomato Chutney & Lime
Chorizo, Leek & Nduja Croquettes with Romesco Sauce & Chicory
Kelly's Garden Heritage Tomato & Grilled Peach Salad, Fresh Burrata, Basil Pesto & Aged Balsamic (V)

Grilled Hereford Rib Eye Steak, Maître d'hôtel Butter, Garden Tomatoes, Balsamic & French Beans (€12 Supplement)
Crispy Confit Duck Leg, Braised Baby Beets, Parmentier Potato, Baby Turnip & Vin Rouge
Chicken Supreme with Fricassee of Summer Garden Veg, Vadouvan Aioli, Creamed Potato & Chicken Jus
Pan Roast Kilmore Quay Hake, Crabmeat Arancini, Crab Bisque, Masala Oil & Cauliflower
Kelly's Garden Courgette, Pea, Wild Mushroom Orzo, Tender Burrata, Sundried Tomato & Pine Nuts (v)
Dish of the Day

Vanilla Bean Pannacotta with Summer Peach, Spiced Crumble, Peach Sorbet Classic Crème Brûlée with Vanilla Madeleine & Wexford Raspberries Wexford Strawberry 'Eton Mess', Meringue, Chantilly Cream, Strawberry Sorbet Dessert of the Day

EARLY BIRD OPTIONS

Enjoy Two Courses for €32.00 per person Enjoy Three Courses for €37.00 per person

6.00 p.m. to 7.30 p.m. (Sunday - Thursday inclusive)