



LA MARINE

Bar & Bistro

Dinner Menu

STARTERS

Vegetarian Soup of the Day	€8.50
La Marine Creamy Seafood & Saffron Chowder	€12.00
Grilled Galway Bay Mussels with Garlic & Nduja Butter, Sourdough & Lime	€11.25
Crisp Tempura Prawns, Sichuan Chilli Crisp, Mango & Pineapple Salsa, Garlic & Ginger Oil	€11.95
Smoked Trio of Kelly's Smokes Salmon, Hot Smoked Trout Rillette, Haddock Arancini & Gribiche	€12.50
Rosslare 'Crab Toast' with Toasted Brioche, Crab Aioli, Watercress, Dressed Crab Meat & Soft Egg	€13.25
Hegarty's Smoked Cheddar & Beef Short Rib Croquette, Beetroot Chutney, Grana Padano, Horseradish	€12.50
Honey & Thyme Goats Cheese with Blackberry, Beetroot & Cherry, Chicory Salad, Balsamic Reduction (V)	€12.50

MAIN COURSES

Grilled Angus Rib Eye Steak, Portobello Mushroom, Green Peppercorn Sauce, Broccoli, Matchstick Fries	€36.50
Crispy Confit Duck Leg, Indian Spiced Chana Dal, Duck Keema, Coriander, Red Onion & Crème Fraiche	€25.50
Roast Chicken Supreme, Creamy Mash, Wild Mushroom & Tarragon Velouté, Confit Leeks & Asparagus	€23.50
Crispy Wexford Pork Belly Porchetta, Champ Potato, Garden Kale, Peppercorn & Cider Jus, Balsamic	€20.50
Goatsbridge Trout Fillet, Thai Style Curry Sauce, Tossed Baby Corn, Snap Peas & Cherry Tomatoes	€27.95
Grilled Hake Fillet, Peas 'A la Française' Creamy Mash, Smoked Bacon, Pearl Onions & Chive Oil	€28.95
Grilled Garlic & Herb Squid, Orecchiette Pasta, Nduja Butter, Chorizo Crumb, Fennel & Lime	€28.95
Tagliatelle 'Primavera', Courgette, Pine Nuts, Asparagus, Sundried Tomato, Edamame, Gorgonzola (V)	€21.50
Dish of the Day	P.O.R.

SIDE ORDERS

Crispy Potato Terrine, Tikka Aioli & Parmesan	€7.00
Roast Hispi Cabbage, Nduja Aioli & Chive	€7.00
Tempura Fried Enoki Mushrooms, Sichuan Chilli Oil	€7.00
Baby Potatoes tossed in Garlic & Herb Butter	€7.00
Golden Fried Polenta, Truffle Emulsion, Parmesan	€7.00
Sauté Tender Stem Broccoli, Feta Cheese & Almonds	€7.00
Crispy Potato Wedges with Balsamic Glaze	€5.50
Skinny Fries	€5.50

DESSERTS

Mango & Passionfruit Pavlova, Lime Chantilly, Mango Gel, Lime Shards & Passionfruit Sorbet	€9.95
Classic Vanilla Crème Brûlée with Blueberry Compote, Fresh Blueberries, Oat & Raisin Muesli Biscuit	€9.95
Banoffee Tartlet with Banana Caramel, Chantilly, Rich Chocolate Ganache, Roast Banana Ice Cream	€9.50
Set Baileys Cheesecake, White Chocolate Ganache, Espresso Ice Cream, Chocolate Crumb	€9.50
Chocolate Mousse with Roasted White Chocolate, Grue de Cacao Tuile	€9.50
Irish Cheese Selection of Young Buck Blue, St. Tola Ash, Wexford Vintage Cheddar & Cavan Bert, Quince	€13.95

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**

3.4.2026

**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