



# LA MARINE

Bar & Bistro

## Lunch Menu

### STARTERS

|                                                                                                                                           |        |
|-------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Vegetarian Soup of the Day                                                                                                                | €8.50  |
| La Marine Creamy Seafood & Saffron Chowder                                                                                                | €12.00 |
| Steamed Galway Bay Mussels with Garlic & Herb Butter, Toasted Sourdough                                                                   | €11.25 |
| Rosslare Chilli & Spring Onion Crab Hash Browns with Kimchi Mayo & Chive                                                                  | €14.80 |
| Tikka Marinaded Tempura Atlantic Prawns with Apple & Chicory, Vadouvan Aioli                                                              | €14.50 |
| Scotch Egg of Gubbeen Chorizo & Wexford Pork Sausage with Chilli Jam                                                                      | €13.75 |
| Harissa Roast Garden Squash & Beetroot Salad, Quinoa, Pumpkin Seeds, Soft Gubbeen, Roast Chanterelles, Baby Spinach & Tahini Dressing (v) | €11.50 |

### MAIN COURSES

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| La Marine Chicken Bruschetta, Tomato, Avocado, Mango & Red Onion Salsa, Balsamic Wedges                 | €17.50 |
| Pressed Slow Cooked Beef Short Rib, Peppercorn Sauce, Smoked Cheddar Croquette, Lyonnaise Onion         | €23.50 |
| Roast Chicken Supreme, Creamed Spinach, Pancetta, Carrot, Hasselback Artichoke & Girolles               | €23.50 |
| Crispy Confit Duck Leg 'Penang', Sweet Potato, Garden Beetroot, Curly Kale & Peanut Crumb               | €25.50 |
| Slow Cooked Richie Doyle's Pork Belly, Sneem Black Pudding, Braised Red Cabbage, Squash Puree, Apple    | €22.95 |
| Grilled Fillet of Kilmore Quay Hake, Creamed Coco Beans, Morteau Sausage, Garden Kale, Chanterelles     | €24.95 |
| Baked Fillet of Goatsbridge Trout, Sundried Tomato, Mussel, Chickpea, Red Pepper & Chorizo Ragu         | €24.95 |
| Risotto of Roast Hokkaido Pumpkin, Hazelnut, Salsa Verde, Crispy Sage, Gorgonzola & Winter Girolles (v) | €21.50 |
| Dish of the Day                                                                                         | P.O.R. |

### LITE BITES

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| Kelly's Hot Smoked Trout 'Nicoise' with Crispy Baby Potato Cucumber, Chicory, Lemon & Dill Dressing, Preserved Tomatoes, Soft Egg & Fine Beans | €18.95 |
| Harissa Roast Garden Squash & Beetroot Salad with Quinoa, Pumpkin Seed Crunch, Chanterelles, Baby Spinach & Tahini Dressing                    | €16.95 |

### SIDE ORDERS

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|-----------------------------------------------------------|-------|
| Crispy Parmentier Potato, Vadouvan Aioli                  | €7.00 |
| Tempura Oyster Mushrooms, Sichuan Chilli Oil              | €7.00 |
| Crispy Baby Potatoes, Parmesan, Salsa Verde               | €7.00 |
| Hasselback Jerusalem Artichokes, Truffle Aioli & Parmesan | €7.00 |
| Mash Potato                                               | €5.50 |
| Crispy Potato Wedges                                      | €5.50 |
| Skinny Fries                                              | €5.50 |

### DESSERTS

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| Classic Crème Brûlée, Pumpkin Spiced Shortbread, Cardamon Poached Kumquats                     | €9.95 |
| Warm Chocolate & Hazelnut Brownie, Cookie, Vanilla Ice Cream & Chocolate Ganache               | €9.50 |
| Crunchy Peanut Gateaux, Caramel Chocolate, Passionfruit Curd & Passionfruit Sorbet             | €9.50 |
| Dark Chocolate Mousse, Poached Pear, Pear Compote, Roast Walnut 'Chouchou'                     | €9.50 |
| Baked Apple & Vanilla Cheesecake, Oat Crumble, Toffee Sauce & Green Apple Sorbet               | €9.50 |
| Warm Bread & Butter Pudding, Vanilla Custard, Brandy 'Raisin Moelleux', Rum & Raisin Ice Cream | €9.50 |

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**

16.10.2026

**\*\*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**