



# LA MARINE

BAR & BISTRO

## EARLY BIRD

## DINNER MENU

Vegetarian Soup of the Day

La Marine Creamy Seafood & Saffron Chowder

Byrne's Farm Free Range Chicken & Garlic Croquette, Café de Paris Mayonnaise, Baby Gem & Crispy Onion  
Roast Kelly's Garden Beetroot with Meadowfield Goats Cheese, Garden Leaves, Walnuts & Sherry Vinaigrette  
Caprese Salad of Kelly's Garden Vine Tomatoes, Burrata, Balsamic Reduction & Basil Pesto

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Grilled Rib Eye Steak, Café de Paris Butter, Garden Tomatoes, French Beans, Potato Wedges (€8 Supplement)  
Crispy Confit Duck Leg, Kelly's Garden Choucroute, Tenderstem Broccoli, Beetroot & Orange, Red Wine Jus  
Pan Roast Chicken Supreme, Garden Kale, Patatas Bravas, Carrot Puree, Gubbeen Chorizo Cream Sauce  
Baked Fillet of Kilmore Quay Hake, Fricassee of Garden Courgette & Fennel, Baby Potatoes, Lemon & Dill Butter  
Smokey Chickpea Falafels, Beetroot Hummus, Garden Broccoli, Feta Cheese, Almond & Tahini Dressing (V)

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Dulce de Leche Bavaois, Passionfruit Curd, Mango & Passionfruit Sorbet, Caramel Crumble  
Classic Vanilla Crème Brûlée with Pistachio & Almond Biscotti  
Wexford Strawberry 'Eton Mess', Lime Meringue, Vanilla Namelaka, Lemon Sorbet  
Dark Chocolate Basque Cheesecake with Raspberry Sorbet, Crème Fraiche & Wexford Raspberries

### EARLY BIRD OPTIONS

2-Courses for €31.00 per person

3-Courses for €36.00 per person

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

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

Gratuities at your discretion MOBILE FREE ZONE

7.6.2024

\*\*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