

Biachláir Oyster Bar  
Oyster Bar

Soup of the Day  
served with homemade brown bread

1w, 3, 7, 9

€7.00

Hardiman Seafood Chowder  
smoked and fresh fish, guinness brown bread

1w, 3, 4, 7, 9

€9.50

Kelly's Oysters  
three, six or twelve mignonettes

14

(3) €8.00 (6) €15.50 (12) €31.00

Irish Smoked Salmon  
caper berries, pickled cucumber,  
lemon crème fraiche

4, 7

€14.00

Sticky & Spicy Chicken Wings  
sesame, cashew blue cheese dip

6, 11

€9.50

Tempura Prawns  
with japanese seaweed salad, dipping sauce

2, 3, 6

€13.00

Classic Caesar Salad  
sourdough croutons, anchovies and bacon

1w, 3, 4, 10

€11.00

Add chicken €3 Add prawns €4 2

Warm Duck Salad  
with charred fig, roasted pumpkin, pickled  
beets, feta cheese, sweet pear dressing.

10

€14.50

Grilled Limerick Ham  
& Dry Aged Irish  
Cheddar  
on sourdough, tomato jam

1w, 7

€9.00

Chicken Tikka Wrap  
masala aioli, mango  
& cucumber salad

1w, 3

€11.00

Roast Vegetable  
with tomato, basil and  
freshly pulled mozzarella,  
brioche bap

1w, 3, 7

€10.50

Steak Sandwich  
ciabatta bread, sauteed  
onion, beetroot mayo,  
rocket & fries

1w, 6, 10

€16.00

Beer Battered Cod & Chips  
wasabi pea purée, lemon & tartar sauce

1w, 3, 4, 6

€18.50

Fresh Catch of the Day  
ask your server

Keralan Vegetable Curry  
steamed basmati, poppadum,  
mango and mustard chutney

6

€16.50

Add Chicken €3

Wild Mushroom  
& Asparagus Risotto  
truffle ricotta

7, 12

€17.00

Chargrilled Beef Burger  
crispy bacon, irish cheddar, sauteed  
onion, tomato relish, brioche bap and fries

1w, 3, 6, 7

€18.50

Bowl of Kelly's Mussels Mariniere

1w, 7, 12, 14

Large €18.50 Small €12.00

SIDES

Choose from Spring Buttered Greens €4.50 (7) Mash Potato €4.50 (7) Fried Cauliflower & Pomegranate €4.50 (1w, 3, 6)  
Signature Salad €4.50 (10) French Fries €4.50 (6) Cooleeney Mac & Cheese €5.50 (1w 7) Truffle Chips & Cais na Tire (6, 7) €5.50

Cherry Pistachio  
Gateaux  
morello cherry mousse,  
amaretto cream,  
pistachio nougatine

3, 7, 8p

€8.50

Dark Chocolate  
Hazelnut Mousse  
crunchy biscuit,  
chocolate sauce,  
blackberry sorbet

1w, 3, 7, 8h

€9.00

Brown Butter  
Apple Tart  
caramelized pink  
ladies, salted caramel  
sauce, vanilla ice cream

1w, 3, 7

€8.50

Mascarpone  
Cheesecake  
blood orange  
chocolate crisp,  
raspberry sorbet

1w, 3, 7

€8.00

Farmhouse  
Cheese  
Selection  
quince & crackers

€12.00

1, 7

ALLERGENS

V Vegan 1 Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) 2 Crustaceans (i.e. Crab, Prawns) 3 Eggs 4 Fish 5 Peanuts 6 Soy-beans  
7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide & Sulphites 13 Lupin 14 Molluscs (i.e. Mussels, Oysters & Scallops)

All of our beef is of Irish origin