



SEAFOOD AND STEAK

STARTERS

Soup of the Day C V	7.00	Hake Tempura	9.95
Please ask your server for details.		Pea & mint purée & homemade tartar.	
Goat's Cheese Salad C V	8.95	BBQ Pork Rib C	9.95
Pasteurised goats cheese rolled in toasted hazelnuts, mixed leaves, herbs & beetroot, pomegranite seeds, mixed seeds and a balsamic reduction.		House smoked pork belly rib, cooked over charcoal. Served with our house barbecue sauce and slaw.	
Chicken Liver Pâté	9.00	Salmon Cake	9.95
Onion marmalade & toasted sourdough.		Salmon fillet & creamed potato covered in a crispy breadcrumb. Served with homemade tartar.	
Kellys Mussels	14.00		
Onion marmalade & toasted sourdough.			

SIDES

Creamed Potatoes V	5.50	Truffled Mac & Cheese V	5.50
Sautéed Mushrooms C V	5.50	Onion Rings V	5.50
Sautéed Onions C V	5.50	Chunky Fries C V	5.50
Dauphinois Potatoes C V	5.50	Seasonal Veg C V	5.50

MAINS

VEGETARIAN

Truffled Mac & Cheese V 19.00
Macaroni with gruyère cheese topped with panko breadcrumbs & truffle oil.

POULTRY

Confit Duck Leg C 23.00
With dauphinois potatoes, spiced red cabbage & port jus.

Roast Supreme of Chicken 22.00
With stuffing, seasonal vegetables, creamed potatoes & mushroom sauce.

PORK

BBQ Pork Ribs C 19.00
House smoked pork belly rib, cooked over charcoal. Served with our house barbecue sauce and creamed potato.

LAMB

Braised Lamb C 29.00
Served with a lamb reduction sauce, green beans, dauphinois potatoes & a truffle and celeriac puree.

JOSPER

Our Irish beef 21 day dry-aged Prime Beef, cooked in our charcoal oven ensuring a distinctive charcoal flavor everytime.

9oz Rib-Eye C 33.00
Sautéed mushrooms & onions, fries and a choice of Pepper, Garlic or Béarnaise sauce.

12oz 21 Day Dry-Aged Rib-Eye C 38.00
Sautéed mushrooms & onions, chunky fries & a choice of Pepper, Garlic or Béarnaise sauce.

Martine's Burger 19.00
On a brioche bun with Maryland cheese, pickle, tomato, lettuce & fries

Prime Ribs (Please allow 45 minutes for cooking time)
Perfect for sharing! Our prime ribs is expertly cooked to your liking in our Josper oven producing a melt in the mouth experience and is served with 2 sides per person. (Creamed Potatoes, Sautéed Mushrooms, Sautéed Onions, Onion Rings, Chunky Fries, Dauphinois Potatoes, Truffled Mac and Cheese, Seasonal Veg)

21oz (Recommended for 2) 70.00
30oz (Recommended for 3) 95.00

CATCH OF THE DAY

Market Fish C 24.00
Please ask your server for details.

Kelly's Mussels 19.00
blah blah

Martine's Fish Stew C 19.00
Tomato based stew with celery, carrots, salmon, hake, mussels and a saffron aioli.