

KELBY'S

STARTERS

Soup of the Evening <i>herb croutons</i>	7
Cold Water Prawns <i>avocado, lime salsa & baby leaf salad</i>	7
Wild Game Terrine <i>venison, pheasant & pigeon wrapped in smoked streaky bacon with apple & cinnamon chutney & warm toast</i>	11
Breaded Crottin Goats Cheese <i>poached pears, mixed leaves</i>	8
Italian Meat Selection <i>marinated Mediterranean vegetables, garlic croutons, parmesan and olive oil dressing</i>	9
Hand Dived Pan-Seared Irish Scallops <i>cauliflower puree, cauliflower beignet & curry oil</i>	12
Wild Mushroom Risotto <i>finished with tarragon, parmesan and spinach</i>	8
Tian of Wexford Smoked Salmon <i>dill cream cheese, orange and fennel salad</i>	9
Slow Cooked Duck Leg <i>apple & red cabbage with blood orange dressing</i>	7

Please Take into Account that all our Dishes are cooked to order, and we promote ourselves as giving a dining experience to each and every guest in our restaurant. Please allow sufficient time to sit back and take pleasure in the experience.

We are proud to serve Irish beef and poultry and all of our ingredients are locally sourced wherever possible.

www.AmberSpringsHotel.ie

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MAINS

Pan-Fried Fillet of Seabass <i>confit fennel, shellfish & coconut broth</i>	20
Roasted Breast of Irish Chicken <i>pomme duchess potato, baby button mushrooms, pearl onion jus</i>	18
Cod Goujons & A S Hand Cut Chips <i>herbed bread crumbs, minted pea puree, samphire, citrus & caper dressing</i>	19
Slow Cooked Shank of Lamb <i>champ mash, green vegetables, caramelised onion jus</i>	20
Handmade Crisp Parmesan Gnocchi <i>sauté artichokes, olives, chick peas, vine cherry tomatoes, rocket salad, basil dressing</i>	17
Slow Cooked Belly of Irish Pork <i>wholegrain mustard mash, caramelised onions, sage & calvados sauce</i>	19
Wild Mushroom Risotto <i>finished with tarragon, parmesan and spinach</i>	16
Grilled Fillet of Sea Trout <i>baby fondant potato, cauliflower & saffron puree, wilted spinach & chilli oil</i>	18
8oz Fillet/10oz Sirloin of Wexford Beef <i>dauphinoise potatoes, green beans, slow cooked shallot, peppercorn sauce or garlic butter</i>	25/23

KELBY'S

DESSERTS

Baked White Chocolate Cheesecake <i>blueberry compote, homemade honeycomb</i>	8
Winter Millefeuille <i>crisp meringue, winter berries, citrus cream</i>	8
Assortment of Ice Creams <i>brandy snap basket, chocolate sauce</i>	7
Winter Fresh Fruit Salad <i>crisp tuille, chantilly cream, berry coulis</i>	6
Rich Chocolate & Pecan Torte <i>caramel biscuit, lemon cream</i>	9
Trio of Crème Brûlée <i>pistachio, chocolate & vanilla individual Crème Brûlées with homemade shortbread biscuit</i>	9
Treacle Tart <i>milk ice cream</i>	8

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