

the
COOK of **KELLS**
C A R V E R Y & B I S T R O

Al Fresco

Starters

Crispy Marinated Chicken Wings 8.00/14.00 (1 2 4 7 9)

with house style BBQ sauce or Hot sauce served with Celery sticks and a choice of dip -Garlic Mayo or Blue Cheese Dressing

Vegan Tempura Cauliflower Wings 7.95 (2 12 14)

with Tomato and Red Pepper Salsa

House Ciabatta with Garlic Butter 5.00 (2 7 14)

With Dressed Leaves

Caesar Salad 7.00 (2 4 5 7 9)

Dressed Cos and Romaine Leaves, Smoked Bacon, Parmesan Cheese and Crispy Croutons all tossed in a light Caesar Dressing

Add Cajun Chicken + €2

Add Tiger Prawns + €3(3)

Mozzarella Sticks 5.95 (2 7)

With Spicy Tomato Marinara

Mains

Chargrilled 10oz Striploin Steak 23.95 (7 14)

Cooked how you like it with a choice of Peppercorn sauce or Garlic Butter - all Steaks are served with Sautéed Onions and Mushrooms and Fries or Champ

Park Ri Tower Burger 13.95 (2 4 7 9)

Two 4oz home pressed Beef Patties

with Baby Gem Lettuce, Burger Sauce and Gherkins served with Crispy Fries

Customise your burger .50 cent Each

Smoked Crispy Bacon

Sliced Cheddar Cheese (7)

Cajun Slaw (7 14)

Fried Cajun Onion (14)

Classic Seafood Linguine 16.95 (1 2 3 4 5 7 8 14)

with Salmon, Prawn and Mussels in a light white Wine Cream finished with fresh Herbs served with Linguine

Cous Cous Coated Vegetable and Bean Burger 13.95 (2 7 14)

topped with Red Pepper and Avocado Salsa on a Brioche Bun with Sweet Potato Fries

Roasted Sweet Potato and Butternut Squash Curry 13.95 (1 2 7)

Butternut squash, Sweet Potato, Red Lentil and Baby Spinach in a light Coconut Milk infused Curry sauce, braised Rice with a Garlic Flatbread

the
COOK of **KELLS**
C A R V E R Y & B I S T R O

Al Fresco

Gaelic Chicken 16.50 (7 14)

Chicken Fillet stuffed with Spinach and Wild Mushrooms, Served with Scallion and Champ topped with a Mushroom Cream

Cook of Kells Roast Beef 13.95 (1 2 4 7 9 14)

Locally Sourced Roasted Beef served with Seasonal Fresh Vegetables, Roasted Potato and Gluten Free Red Wine Gravy & Horseradish Sauce

or

Cook of Kells Roast Turkey and Ham 13.95 (1 2 4 7 9 14)

Traditional Style Roasted Irish Turkey and Honey Baked Ham, Mixed Herb Stuffing, Roasted Potatoes, Seasonal Vegetables and Red Wine Gravy & Cranberry sauce

Sides

3.95

Fries

Mixed Greens

House Champ (7 14)

Desserts

5.95

Chocolate Brownie (2 4 7 10* 13 14)

Meringue Nest (4 7 10* 13 14)

Cheesecake of the Day (2 4 7 10 13)

Whilst we do all we can to accommodate for our customers with allergies and food intolerances, we are unable to guarantee that our dishes are 100% allergen free. Please be aware that our restaurant uses gluten and ingredients that contain all major allergens.

1.Celery; 2. Cereals containing gluten; 3. Crustacean; 4.Eggs; 5.Fish; 6. Lupin; 7. Milk; 8.Molluscs;9. Mustard; 10. Nuts; 11. Peanuts; 12.Sesame Seeds; 13.Soya; 14. Sulphur Dioxide.

*There is no nuts present in this dessert, however nuts are handled on site so we cannot guarantee no cross contamination.

the
COOK of **KELLS**
C A R V E R Y & B I S T R O

Kids Al Fresco

Starters

3.95

Crispy Fried Chicken Wings(2 7 9)

with BBQ sauce or house style Hot sauce

Chargrilled Garlic Ciabatta (2 7)

with Mozzarella Cheese

Soup of the day (1 2 7 14)

served with Brown Bread

Mains

6.95

Fish n Chips (2 4 5 7 14)

Battered Cod Goujons and Chips served with Mushy Peas

Pasta Carbonara (1 2 4 7)

Penne Pasta Carbonara with Smoked Bacon and Parmesan Cheese

Roast of the day (1 2 4 7 9)

Half portions of Today's Roast with Vegetables and topped with homestyle Gravy

Cheese Burger (2 4 7 14)

Cheeseburger served with Salad or Fries

Southern Fried Chicken Goujons (2 7)

with Garlic Mayo and seasoned Fries or Side Salad

Desserts

2.95

Kids Chocolate Brownie(2 4 7 10* 13 14)

with Ice-cream

Milkshake (7)

Vanilla, Strawberry or Chocolate

Park Rí Mess (7)

Vanilla Ice-cream, Crushed Meringue swirled with Strawberry sauce and topped with fresh Strawberries

the
COOK of **KELLS**
C A R V E R Y & B I S T R O

Drinks Al Fresco

WHITE

Please note all wines contain Sulphites

SANTA ALVARA RESERVA SAUVIGNON BLANC – CHILE 13.5%

Aromas of gooseberry & elderflower, medium-bodied palate with green apple fruit flavours
& a citrus kick on the finish
Glass €6.00 Bottle €18.95

TINI PINOT GRIGIO – ITALY 12%

Floral & fruity aromas – green apple with undertones of pear & grapefruit
Glass €5.50 Bottle €17.95

SANTA ALVARA RESERVA CHARDONNAY – CHILE 13.5%

Combines tropical fruit with sensitively judged oak for a light and fresh flavour
Glass €6.00 Bottle €18.95

SOUTHERN OCEAN SAUVIGNON BLANC – NEW ZEALAND 12.5%

Tropical fruits & zesty citrus with intense flavours of passionfruit & gooseberry
Glass €6.00 Bottle €21.95

RED

FLUTTERBY MERLOT – SOUTH AFRICAN 14%

Flavours of wild forest fruits, gentle oak ageing provides a further layer of flavour &
complexity
Glass €5.50 Bottle €17.95

SANTA ALVARA RESERVA CABERNET – CHILE 13.5%

Full bodied flavours of spice & red fruits with discreet oaky notes
Glass €6.00 Bottle €18.95

DRY RIVER SHIRAZ – AUSTRALIA 13.5%

Flavours of dark berried fruits, plum & black cherry with a peppery spice
Glass €6.00 Bottle €18.95

EL TIDON TEMPRANILLO CABERNET – SPAIN 12.5%

An intensely fruity aroma with notes of spice, dried currants, black berries, rounded with a
smooth finish
Glass €5.50 Bottle €17.95

ROSE

FEATHER FALLS ZINFANDEL – CALIFORNIA 11.5%

Medium sweetness with a watermelon & strawberry freshness & a creamy finish
Glass €5.50 Bottle €17.95

SPARKLING

TENUTA SANT'ANNA PROSECCO – ITALY 11%

Flavours of peach & apple, fresh and soft on the palate
Bottle €18.00

the
COOK of **KELLS**
C A R V E R Y & B I S T R O

Drinks Al Fresco

BOTTLED BEER |

Heineken 5.00
Budweiser 5.00
Corona 5.00
Coors Light 5.00
Bulmers 5.00
Bulmers Pint 5.50
Orchard Thieves 5.50
Gluten Free Peroni 5.25

**NON ALCOHOLIC BOTTLED BEER
| 5.00**

Heineken 0.0%
Erddinger
Kopparberg Strawberry & Lime

GIN |

Gunpowder 6.00
Gordons 5.00
Gordons Pink Gin 5.00
Hendricks 6.50
Dingle 6.50

TONIC | 2.95

Fevertree Original
Fevertree Light
Fevertree Elderflower
Fevertree Mediterreanan

ALCOPOPS | 5.25

West Coast Cooler Original
West Coast Cooler Rosé

MOJITO| 8.50

rum, lime, mint, sugar syrup, soda water

ESPRESSO MARTINI | 9.50

vodka, kahlua, espresso, sugar syrup

BRAMBLE| 9.00

gin, lemon, sugar syrup, crére de mure

SOUR| 9.00

whiskey, lemon, sugar syrup, bitters, egg white
whiskey, lemon, sugar syrup, amoretto, egg white

DAQUIRI| 8.50

rum, lime, strawberry syrup or passionfruit syrup

MINERALS | 2.50

Coke
Diet Coke
7UP
7UP Free
Club Orange
Club Lemon
Bottled Water 2.25