



To Start

Wok Fried Tiger Prawns - garlic, coriander, chilli, spring onion, baby gem shells	11
Baby Spinach & Goats Cheese Salad - roast cherry tomato, almonds, honey & mustard dressing	9.5
Homemade Chicken Liver Paté - berry compote, raisin & walnut loaf	9
Skewered Chicken Satay - coconut rice thimble, Bective satay sauce	9
Golden Fried Wholetail Scampi - dill & lime tartar sauce	11
Bective Potato Pockets - smoked bacon & cheddar cheese (V)-spring onion & cheddar cheese	9 8.5
Chicken Wings - crisp & spicy, house speciality, blue cheese dip	9
Black & Blue Salad - Tom Doherty's award winning black pudding, mini pears, crispy bacon, blue cheese dressing	8.5
Wild Forest Mushroom Gratin - sauté forest mushrooms, white wine & shallot cream, Knockanore cheese, toasted breads	9.5
Panko Crumbed Calamari - sweet chilli sauce	9.5
Bective Bruschetta - toasted sourdough, heirloom tomato, rocket & parmesan	8.5
Garlic Bread - House sourdough Ciabatta, garlic herb butter - add mozzarella	5.5 6.5
Bective Homemade Soup - dairy & gluten free, farmhouse soda bread	5.5

Salads

Beef Salad – pan-fried beef strips, chilli, coriander & soya sauce, with rocket, heirloom tomato & spring onion salad	19.5
The Bective Caesar - crispy baby gem lettuce, house dressing, bacon, parmesan, crunchy croutons	14.5
- add Grilled Cajun Chicken	17.5
- add Tiger Prawns	22.5

*Please notify us of any allergies or if you have any special dietary requirements
The Bective is a vape and smoke free zone.*

House Specials

Crispy Irish Aromatic Duck - berry compote, orange chilli sauce, choice of side	25
Pan Seared Sea Bass - baby potato, smoked bacon & spinach cream	25
Grilled Slaney Valley Lamb - Tomahawk cut, lemon & cumin couscous, Velvet Cloud	24
Thai Green Chicken Curry - Irish chicken fillet strips, Thai spices, coconut milk, chilli & lime, herb scented basmati rice	19.95
Vegetarian Thai Curry - market fresh veg, Thai spices, almonds & pinenuts	16.95
Andarl Farm Pork Belly - Black pudding mash, Bramley apple, honey & thyme jus	21.50
Wok Tossed Tiger Prawns - coconut cream, coriander & chilli sauce, aromatic basmati rice	23.5
Grilled Irish Chicken Breast Supreme - champ, wild mushroom & smoked bacon sauce	21
Braised Beef Short Rib - wild mushroom, cocoa & chilli jus	21.5

Check Blackboard for More Specials

From the Grill

All our Beef is Irish Beef, Locally Sourced & Dry Aged for at least 28 Days

Steaks are Cooked to order with Fries, Grilled Baby Greens, Field Mushroom & choice of Garlic Butter, Peppercorn or Forest Mushroom Sauce

10oz Sirloin Steak	27.95
8oz Fillet Steak	31.50
14oz Mohawk Rib Eye (tomahawk's little brother!)	32.95

Add prawns to any of the above to make a Surf 'n' Turf 5

The Original Bective ½lb Burger - beef tomato, crisp baby gem, braised onion, melted vintage red cheddar, smoky bacon served with house fries	18.95
- make it Pop , add jalapeno relish with crème fraiche & pickle	1.95
- make it BBQ , add crispy onions, smoked cheese, bourbon BBQ sauce	1.95

On parties of over 10 people, 10% service will be added. Unfortunately, we cannot split bills.

Pasta

Argentinean Red Shrimp - chimichurri sauce with coriander, lime, chilli, garlic, parsley, paprika, linguini	23.95
Chicken Fettuccine - creole spiced chicken, white wine cream & parmesan – some like it hot !	21.50
St. Tola Goats Cheese - walnut, sweet pepperbelle, red pesto, penne	16.95

Gourmet Pizzas

hand rolled & stone baked (gf base available)

1. Shredded Duck - sweet pepperbelle, crispy onion, affilla cress & garlic base	17.95
2. Goats Cheese - fig, caramelised red onion, rocket	15.50
3. Meat Lovers - pepperoni, chicken, pastrami, bacon	16.50
4. Pepperoni - oregano, mushroom & spinach	15.95
5. Margarita - tomato, mozzarella & basil	14.50
(additional toppings add €1.5)	

Sides

3.95

Seasoned Fries	Sauté Onions	Onion Rings	Lemon Cumin Couscous
Parmesan Fries	Sauté Mushrooms	Baby Leaf Salad	Champ
Baked Potato	Sweet Potato Fries	Steamed Green Veg	

Upstairs is Available for Private Groups.

We are on facebook [The Bective Kells](#), twitter @ [The Bective Kells](#) & our web address is www.thebective.ie

**If you don't already have one please ask for a Bective Loyalty Card.
Gift Cards also available.**

Have you tried our sister restaurant [The Central in Navan](#) ? 046 9027999 www.thecentral.ie

90% of our Fresh Food is sourced from Boyne Valley Producers

Suppliers:

Meat - David Mc Grane, Navan	Fish - Nick Lynch, Ashbourne
Chicken – Millbrook Foods, Oldcastle	Fruit & Veg - Fruits of Nature, Virginia
Veg - Martin Fox, Westmeath	Larousse Foods, Dublin
Micro Greens, Dave Heffernan, Little Cress Micro Greens, Fairyhouse	Miscellaneous-Pallas Foods Dublin

Thank You for Your Valued Custom