

KAYNE'S

— BAR & BRASSERIE —

SMALL, HEALTHY & SHARING BITES

Kayne's House Salad ^{V GF VG} Seasonal Leaves, Pears, Smoked Almonds, Young Buck Blue Cheese, House Vinaigrette	€8.00/ 13.00	Burrata & Tomato ^{V GF} Irish Burrata Cheese, Heirloom Tomato, Aged Balsamic	€8.50
Add Chicken	€9.50/15.00	Signature Garlic Bread ^{V GF} Today's Sourdough, Roasted Garlic, Parmesan, Rocket	€6.00
Add Tiger Prawns	€10.00/16.50	Chef's Homemade Soup ^{V GF} House Brown Soda Bread	€6.00
Super Food Salad ^{V GF VG} Cranberry, Barley, Ricotta, Chickpeas, Orange & Sheep Yogurt Dressing	€8.00/13.00	Lobster Bisque ^{GF} Crab Meat	€9.00
Duo of Prawns ^{GF} Kayne's Take On The Classic Prawn Cocktail	€8.00	Kenmare Oak Smoked Salmon ^{GF} Celeriac Remoulade, Organic Rocket, Caper Berry	€9.00
Nibbles ^{V GF} Chefs Antipasti, Cured Meats, Cheese & Breads	€10.50	BBQ Chicken Wings Sriracha or Blue Cheese Dip	€8.50
Cassolette of Glenbeigh Mussels ^{GF} Cronin Cider Cream Sauce	€9.50	Rye Tartine of St Tola Goat Cheese ^{V GF} Chorizo, Pistachio Crumb, Seasonal Leaves, Beetroot Ketchup	€8.00
<i>Make It A Main-Course With House Fries</i>	€15.00		

Pizzas 12"

The Margherita ^{V GF} Tomato Sauce, Fresh Basil, Irish Mozzarella, Olive Oil	€13.50
The Carne ^{GF} Tomato Sauce, Smoked Bacon, Nduja, Serrano Ham, Chicken, Mozzarella	€15.50
The Cheese Please ^{V GF} Tomato Sauce, Irish Mozzarella, Emmental, Young Buck Blue Cheese, St Tola Goat Cheese	€15.50
The Fun-Guy ^{V GF} Pesto, Wild Mushroom, Mozzarella, Sundried Tomato, Rocket	€14.50

Kayne's Favourites

K Burger Irish Beef Burger, Potato Bun, Smokey Relish, Remoulade & House Fries. <i>1st Topping included: Emmental, St Tola Goat Cheese, Smoked Bacon</i>	€15.00
Extra Topping	€1.25
Fish & Chips Beer Batter Local Fish, Mushy Peas, Tartar Sauce, Caper Berry	€16.00
Vegetable Burger ^{V VG} Mediterranean Vegetable Patti, Potato Bun, Smokey Relish, Remoulade & House Fries	€13.00
Salmon Tagliatelle ^{V GF} Fresh & Smoked Salmon, White Wine Cream Sauce, Parmesan, Garlic Rye Bread	€16.50
Bao Bun BBQ Pulled Beef, Asian Salad, Kimchi, House Fries <u>OR</u> Crab Meat, Seaweed Salad, House Fries	€14.50 €16.50
Traditional Irish Stew Kerry Lamb, Creamed Potato, Root Vegetable	€14.50
Kayne's Style Chicken Maryland (Back By Popular Demand) Panko Crumb Chicken, Banana & Pineapple Fritter, Smoked Bacon & House Fries	€17.00
Bangers & Mash ^{GF} Cronin's Homemade Sausages, Creamy Mash Potato, Killarney Beer & Balsamic Jus	€12.00
Thai Red Curry ^{V GF VG} Sautéed Greens, Basmati Rice, Sheep Yogurt & Thai Shrimp Cracker	€14.00
With Chicken	€17.00
With Tiger Prawns	€18.00

SPECIALS

From The Butcher Block

All our Beef is sourced locally & 100% Irish

8oz Fillet ^{GF}	€27.00
10oz Dry Aged Dexter Rib Eye ^{GF}	€27.00
20oz Tomahawk ^{GF} All Served With Sautéed Wild Mushroom & Onion, Roasted Cherry Vine Tomato, House Fries & Salad, A Choice of Green Peppercorn Sauce <u>OR</u> Garlic Butter <u>OR</u> Beetroot Ketchup	€27.00
Add Prawns Surf & Turf	€4.00
Braised Beef Ribs Killarney Beer Braised Short Irish Beef, Wholegrain Mustard Mash, Root Vegetables	€19.00
6oz Sirloin Open Steak Sandwich ^{GF} Garlic Rye Loaf, Sautéed Wild Mushroom & Onion, Roasted Cherry Vine Tomato, House Fries & Salad	€17.00

Sides

Seasonal Vegetables ^{V GF}	€3.50	Creamed Potato ^{V GF}	€3.50
House Fries ^{V GF VG}	€3.50	Garlic Sourdough ^{V GF}	€4.00
Dirty Fries ^{GF} Emmental & Smoked Bacon	€4.00	Salad ^{V GF VG} Seasonal Leaves, Smoked Almonds, Sundried Tomato	€4.00

SWEET BITES

Tiramisu ^V The Italian Classic	€6.50
Pear & Almond Tartlet ^{V GF} Pistachio Ice Cream, Verbina Crème Anglaise	€7.00
Coupe Jacques ^{V GF VG} Fresh Fruit Salad & Selection Of Homemade Sorbet	€6.00
The Waffle ^V Nutella, Cookie Dough Ice Cream, Salted Caramel	€6.50
Choc Trio ^V 70% Belgian Dark Chocolate Brownie, Caramel Chocolate Sauce & White Chocolate Sorbet	€6.50
Café Gourmand ^{V GF} Tea or Coffee, Chef's Dessert Taster	€8.50
Cais ^{V GF} Selection of Farmhouses Cheeses, Frozen Grapes, Quince	€9.50
Tasting Dessert Platter to Share (or not) ^{V GF}	€10.50

Tea & Coffee

Tea	€3.00	Espresso	€3.00
Speciality Tea	€3.50	Latte	€3.50
Americano (Regular 20cl)	€2.50	Cappuccino	€3.50
Americano (Large 30cl)	€3.50	Hot Chocolate	€3.50

RuCo is our Coffee Blend. Notes of Red Grapefruit, Milk Chocolate & Blackcurrant with a Sticky Toffee Texture. For Each Cup Purchased we will make a Donation to The Rwandan RuCo Project Supporting Farmers & their Families.

Enjoy Unlimited Filtered Still or Sparkling Water for €1.50 per person. "Treat Yourself" & have a glass of **Prosecco Frizante** Sparkling for only €6.50

Remember Your Food is Cooked to Order, Please Allow for Preparation Time. Parties of eight or more we regret we cannot split bills.

Food Allergens & Intolerances: If you have a Food Allergen or Intolerance, Prior to Placing your Order, Please Highlight this With Us & We can Guide You Through Our Menu. We are an allergens aware kitchen, please ask your server for our full allergens menu if required. We are not an allergens-free restaurant & cannot guarantee that cross contamination will never occur.

V Vegetarian or Vegetarian Adaptable **GF** Gluten Friendly or Gluten Adaptable **VG** Vegan or Vegan Adaptable.

KAYNE'S

— BAR & BRASSERIE —

WELCOME TO KAYNE'S BAR & BRASSERIE

At Kayne's we are all about friendliness, warm surroundings, great service and the best of food & drink. The only way we can achieve this is through a partnership of our team, our local suppliers and our wonderful customers – some new, some for many years.

The name Kayne's comes from the perfect partnership of Kay & Neil Randles. Married in 1960, Kay is efficient, hugely welcoming and the epitome of style. Neil was friendly, loved the craic and the company of all. We believe all of these essential attributes are present today.

The Randles family commenced business in 1921 and today the 4th generation are still involved and continue the vital link with customers, local suppliers and the wonderful people who work here. Thank you for choosing Kayne's today and I would love to hear your opinion on your visit and look forward to welcoming you back again soon.

Bernadette Randles

Thanks to our small hardworking producers, we are able to offer you as high-quality food as we are today. Using the best that Kerry & Ireland has to offer, we taking great pride in sourcing the very best of local ingredients & offer full traceability on all our products.

Cronins Butcher
Cocoa Atelier
Ballymakenny
Killenure Dexter
Eves Leaves
Once Upon a Cheese

Meat
Chocolate
Organic Vegetable
Dry Age Irish Beef
Salad, Relish, Flowers
Italian Cheese

Killarney
Dublin
Louth
Tipperary
Cahersiveen
Tralee

St Tola Goat Cheese
Star Seafood
Tim Jones Butcher
Glenbeigh Seafood
Velvet Cloud
Killarney Brewery

Goat Cheese
Fish
Meat
Shellfish
Sheep Yogurt
Barley

Inagh
Kenmare
Killarney
Glenbeigh
Claremorris
Killarney