



Early Bird Menu

Monday – Thursday 4-6pm
2 Course €26.00 / 3 Courses €29.50
Add a glass of house wine or beer €5

Starters

Soup of the Day (A) (Allergens available on a daily basis)

Wild Atlantic Way Seafood Chowder (A)

Scented with Pastis and Fennel (Molluscs, Crustaceans, Fish, Celery, Milk, Sulphites, Wheat)

Lamb Kofta Flatbread

Mild Spiced Lamb Koftas, Crème Fraiche, Seasonal Leaves, Cucumber, Tomato – Lime Salsa, Sriracha (Wheat, Milk, Eggs, Sesame, Soy, Mustard)

Dingle Goats Cheese Bruschetta (A)

Roast Pimentos, Confit Garlic, Extra Virgin Olive Oil. Sourdough Bread, Dressed Rocket (Wheat, Milk, Nuts)

Mains

Grilled Fillets of Seabass

Cassoulet of Cannellini Beans, Gubbeen Chorizo, Smoked Paprika, Slow Cooked Vine Tomatoes. Rocket and Almond Pesto (Wheat, Sulphites, Almonds, Milk, Fish)

Kayne's All Day Brunch Burger (A)

Tim Jones 7oz Burger, Burkes Butchers Handmade Black Pudding, Bacon Jam, Potato Rosti, Smoked Ketchup, House Fries. (Wheat, Sulphites, Egg, Mustard, Sesame)

Sri Lankan Style Ceylon Curry (A)

Medium Spiced Curry infused with Green Chilli, Coconut and Tamarind. Chickpeas, Spinach, Onions, Cashews. Braised Coconut Rice. Chutney, Raita (Wheat, Sesame, Cashews)

Vegan or Chicken options available

Thai Marinated Chicken Salad

Crunchy Rainbow Vegetables, Pak Choi, Baby Spinach, Rice Noodles. Ginger, Chilli and Soy Dressing, Toasted Cashews (Sesame, Soy, Cashew Nuts, Wheat)

Creamy Tomato Gnocchi

Roast Red Peppers, Baby Spinach, Sundried Tomatoes, Chilli, Macroom Mozzarella, Parmesan Shavings, Garlic Croute (Wheat, Sulphites, Milk)

Desserts

Apple & Cinnamon Brioche Pudding

Crème Anglaise and Vanilla Ice Cream (Milk, Wheat, Egg)

Tangy Lemon & Lime Posset (A)

Seasonal Berries, Homemade Shortbread (Milk, Wheat)

Dessert of the Day – Ask Server for details & allergens

House Selection of Fine Ice Creams (3 Scoops) (A) (Milk, Wheat)