

Early Bird Menu

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)

**Crispy Gubbeen Chorizo Salad** (A)

Toasted Smoked Almonds, Sundried Tomatoes, Pickled Balsamic Onions, Crunchy Herb Croutons, Seasonal Leaves, Wholegrain Mustard and Honey Dressing

(Wheat, Milk, Mustard, Almonds, Sulphites)

**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 Smash Burger with BBQ Brisket** (A)

2 x 3oz Beef Patties, Slow Cooked Whiskey BBQ Beef Brisket, Baby Gem Lettuce, Beef Tomato, Smoked Provolone Cheese, Garlic Mayo, Toasted Bap, Crispy Fries

(Wheat, Milk, Sesame, Sulphites)

**Sri Lankan Style Ceylon Curry (A)**

Medium Spiced Curry infused with Green Chilli, Coconut and Tamarind.

Chickpeas, Spinach, Onions, Cashews. Braised Coconut Rice.

Chutney & Flatbread

(Wheat, Sesame, Cashews)

**Vegan or Chicken options available**

**Parmesan Crusted Chicken** (A)

Marinated Chicken Breast in a Golden Parmesan Crumb. Pesto alla Trapanese, Saffron Braised Baby Potatoes, Marinated Cherry Tomatoes, Aged Balsamic

(Wheat, Milk, Almonds, Egg)

**Creamy Risotto Verde** (A)

Basil, Fennel, Petit Pois, Samphire, Spinach, Broad Beans, Chablis,

Parmesan and Mascarpone. Toasted Garlic Sourdough

(Vegan Option Available)

(Sulphites, Milk, Wheat)

**Desserts**

**Strawberry & Lemon Eton Mess**

Strawberry Compote, Lemon Curd, Whipped Cream & Crushed Meringue

(Egg, Milk)

**Classic Spiced Apple Tarte Tatin (A)**

Crème Anglaise & French Vanilla Ice-Cream (Milk, Egg, Wheat)

**Dessert of the Day** – Ask Server for details & allergens

**House Selection of Ice-Creams** (3 scoops) (A) (Milk, Wheat)