



## ..... MENU .....



Our Small Plates are recommended for sharing or served individually as a starter.  
We recommend ordering a minimum of 2 as a main meal.

*(A) = Adaptable to Gluten Free*

### SMALL PLATES

#### Soup of the Day (A) €6.75

Allergens available on a daily basis.

#### Wild Atlantic Way Seafood Chowder (A) €9.75

Scented with Pastis.

#### Main Course Option €16.75

(Molluscs, Crustaceans, Fish, Celery, Milk, Sulphites, Wheat)

#### Selection of Crostini €12.50

Dingle Goats Cheese  
with Olive & Sundried Tomato Tapenade,  
Crushed Broad Bean & Velvet Cloud Cheese,  
Traditional Vine Tomato, Basil,  
Garlic & Extra Virgin Olive Oil.  
(Barley, Wheat, Milk, Almonds, Eggs)

#### Pulled Pork Tostada €11.75

Crispy Corn Tortilla  
topped with Mexican Style Pulled Pork Tinga,  
Red Cabbage Slaw in a Pineapple-Lime Dressing,  
Feta Cheese, Avocado & Jalapeno Crema.  
(Sesame, Milk, Sulphites)

#### Dingle Goats Cheese Croquette €12.75

Dingle Goats Cheese, Pistachio, Thyme,  
Spinach & Serrano Ham in a Golden Fried Crumb,  
Pickled Golden Beetroot, Hot Honey, Sauce Fleurette.  
(Wheat, Milk, Pistachio, Sulphites, Egg, Sesame)

#### Taiwanese Style Popcorn Chicken (A) €11.50

Marinated Chicken Thigh in a Crispy Batter,  
Crispy Thai Basil. Sesame, Honey & Ginger Dip.  
(Sesame, Wheat, Soy)

### SALADS & BAR BITES

#### Roasted Marinated Prawn Salad €21.00

Watermelon, Peanut, Green Chilli, Cucumber,  
Fresh Mint, Organic Baby Leaves,  
Thai Style Miang Dressing.

#### Starter Option €13.00

(Crustaceans, Peanuts, Soy, Sesame, Fish)

#### Traditional Panzanella Salad (A) €18.00 with Gleneely Feta Cheese

Kalamata Olives, Semi Dried Tomatoes, Capers, Rocket,  
Feta Cheese, Cucumber, Red Onion, Pesto & Balsamic.

#### Starter Option €10.00

Vegan Option available  
(Wheat, Milk, Sulphites, Almonds)

#### Vegetarian Buddha Bowl €17.00

Falafels, Spiced Cous Cous, Red Cabbage Slaw,  
Crushed Broad Beans, Hummus, Avocado, Cucumber,  
Tomato & Red Onion, Smoked Almonds.

#### Vegan Option available

#### Add Marinated Chicken €20

(Milk, Almonds, Sesame)

#### Chilli Beef Nachos (A) €17.50

Crunchy Tortilla Chips,  
Traditional Minced Beef Chilli, Sweetcorn Salsa,  
Chipotle Mayo, Cheddar Cheese, Crispy Onions.  
(Wheat, Sesame, Milk)

#### Kaynes "Filthy" Fries (A) €17.50

Crispy Fries topped with Smoked Chicken,  
Chorizo, Roast Red Peppers, Spring Onion,  
Tikka Mayo, Mozzarella Cheese, Smokey Crumb.  
(Sesame, Wheat, Milk, Sulphites, Soy)

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, please highlight this to us prior to ordering & our team will guide you through our menu.

# ..... SIGNATURE DISHES .....



## DAILY SPECIALS

Ask your server about  
our daily specials

### **Pan Seared 10oz Rib Eye Steak (A) €35.00**

### **Pan Seared 8oz Striploin Steak (A) €32.75**

Grilled Chimichurri Mushroom, Confit Shallot, Roast Vine Tomato, Crispy Fries.

Cracked Black Pepper & Cognac Café au Lait **or** Garlic Butter. (Sulphites, Egg, Milk, Wheat)

### **Trio of Kerry Lamb €29.50**

Slow Cooked Lamb & Merguez Sausage Filo Pie, Confit Shoulder Lamb Croquette,

Seared Lamb Cutlet, Rosemary Fondant Potato, Red Wine Reduction, Parsnip Crisp. (Wheat, Milk, Sulphites, Egg)

### **Kayne's Smash Burger with BBQ Brisket €21.50**

2 x 3oz Beef Patties, Slow Cooked Whiskey BBQ Beef Brisket, Baby Gem Lettuce, Beef Tomato,

Smoked Provolone Cheese, Garlic Mayo, Toasted Blaa, Crispy Fries. (Wheat, Sulphites, Milk)

### **Creamy Atlantic Prawn, Nduja & Fennel Pasta €23.75**

Sautéed Prawns, Samphire & Spinach in a Nduja & Fennel Cream Sauce scented with White Wine,

Sorrel, Lemon and Thyme. Aged Parmesan Shavings, Griddled Garlic & Olive Oil Bread.

(Wheat, Sulphites, Milk, Crustaceans)

### **Handmade Roast Squash, Spinach, Sage & Macroom Ricotta Cannelloni €20.00**

Topped with a Rich Vine Tomato and Roast Garlic Ragout, Duo of Mozzarella & Parmesan.

Organic Baby Leaf Salad & Toasted Garlic Croûte. (Wheat, Milk, Almonds)

### **Grilled Fillets of Seabass €24.50**

Parmesan & Herb Polenta Cake, 10hr Confit Plum Tomatoes, Crunchy Kale,

Miso, Lemon & Almond Butter. (Milk, Fish, Almonds)

### **Thai Panang Curry (A)**

Medium Spiced Traditional Thai Curry with Coconut Milk, Peanut, Fresh Lime & Red Chilli.

Baby Pak Choi, Baby corn, Pineapple & Coconut Braised Rice, Won-Ton Crisp, Tropical Fruit Chutney.

**Vegan €17.50 / Chicken €19.50 / Prawns €23.50** (Peanut, Wheat, Crustaceans, Sesame)

### **Parmesan Crusted Chicken (A) €21.50**

Marinated Chicken Breast in a Golden Parmesan Crumb. Pesto alla Trapanese,

Saffron Braised Baby Potatoes, Marinated Cherry Tomatoes, Aged Balsamic. (Wheat, Milk, Almonds, Sulphites)

## SIDES

Seasonal Vegetables.

€3.50

Sweet Potato Fries.

€4.00

Seasonal Side Salad.

€3.50

Mashed Potato.

€3.50

Salt & Chilli Fries.

€4.50

Onion Rings.

€4.50

Portion of Fries.

€3.50

Braised Coconut & Pineapple Rice.

€3.50

## DESSERTS €8.75

### **Warm Pistachio & White Chocolate Blondie**

Caramel Sauce & Praline Ice Cream.

(Milk, Egg, Wheat, Pistachio, Almond, Hazelnut)

### **Kayne's Peach Melba (A)**

Honey Roast Fresh Peach,

Raspberry & Drambuie Compote,

Honeycomb Ice Cream,

Homemade Chocolate Biscuit, Whipped Cream.

(Milk, Egg, Wheat, Hazelnuts)

### **Vanilla Crème Brûlée**

Homemade Earl Grey & Orange Ice Cream,

Homemade Shortbread. (Milk, Egg, Wheat)

### **Passion Fruit Gateau**

Genoise Sponge Layered with Passionfruit Mousse

& White Chocolate, Seasonal Fresh Berries.

(Milk, Wheat, Egg)

### **Dessert of the Day**

See Our Specials for today's dessert of the day.