



..... 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)

Baked Dingle Goats Cheese (A) €13.00

Angies Goats Cheese infused with Fennel & Thyme.
Crispy Shallot, Toasted Pecans. Eves Date & Apple
Chutney. Homemade Chilli & Garlic Focaccia
(Sesame, Soy, Milk, Sulphites, Wheat)

Miso Glazed Rainbow Carrot Salad €12.50

Gleneely Feta Cheese, Curried Sesame Seeds,
Orange Segments, Crispy Smoked Bacon Lardons.
Frissee Lettuce, Tahini Dressing .

Vegetarian Option available

(Sesame, Soy Milk, Sulphites)

Platter of Oak Smoked Salmon €13.50

Pink Grapefruit, Pickled Red Onion, Nori Crisp,
Cucumber Ribbons, Citrus Crème Fraiche.
Caper Vinaigrette.

(Fish, Milk, Mustard, Sulphites)

Taiwanese Style Popcorn Chicken (A) €12.00

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

(Sesame, Wheat, Soy)

Chilli Beef Nachos (A) €10.50

Crunchy Tortilla Chips,
Traditional Minced Beef Chilli, Sweetcorn Salsa,
Chipotle Mayo, Cheddar Cheese, Crispy Onions.

Main Course Option €17.95

(Wheat, Sesame, Milk)

DAILY SPECIALS

Ask your server about
our daily specials

SIDES

SEASONAL VEGETABLES	€3.50
MASHED POTATO	€3.50
PORTION OF FRIES	€3.50
SWEET POTATO FRIES	€4.00
SALT & CHILLI FRIES	€4.50
BRAISED BASMATI RICE	€3.50
SEASONAL SIDE SALAD	€3.50
Onion Rings	€4.50

Bottomless Lunch

Available Daily - €35pp

Item from the Lunch menu &
unlimited mimosa for 90 minutes

Afternoon Tea

Our Pastry team have created a delicious menu
to keep you sweet all afternoon long.

Served in our Drawing Room

Pre-Booking essential - €30pp

Celebrating an Event

Offering a range of menus & unrivalled
service to make any occasion memorable

Ask our team for more info.

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



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, Milk, Wheat)

Dijon & Herb Crusted Rack of Kerry Lamb (A) €32.50

Fondant Potato, Crispy Parsnip, Sauteed Minted Kale, Rich Red Wine and Redcurrant Jus
(Wheat, Milk, Sulphites, Mustard) *Please allow 20 minutes + cooking time*

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 €25.00

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 €21.50

Topped with a Rich Vine Tomato and Roast Garlic Ragout, Duo of Mozzarella & Parmesan.
Organic Baby Leaf Salad & Toasted Garlic Croûte. (Wheat, Milk, Almonds, Mustard)

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, Braised Basmati Rice, Won-Ton Crisp, Tropical Fruit Chutney.

Vegan €17.50 / Chicken €21 / Prawns €24.50 (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)

Crispy Confit Pork Belly €24.00

Root Vegetable, Rosemary and Garlic Puree, Gratin Dauphinoise, Irish Whiskey Café au Lait,
Apple-Chilli Chutney. (Milk, Sulphites, Mustard)

DESSERTS €9

Spiced Apple & Cinnamon Brioche Pudding

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

Black Forrest Brownie

Warm Rich Chocolate Brownie,
Black Cherry Compote, French Vanilla Ice Cream,
White Chocolate Shavings, Chocolate Sauce.
(Milk, Egg, Wheat)

Vanilla Crème Brûlée (A)

Macerated Berries, Homemade Shortbread.
(Milk, Egg, Wheat, Sulphites)

Cointreau Poached Pear

Hazelnut Sponge, Butterscotch Sauce,
Praline Ice Cream and Crunchy Honeycomb.
(Milk, Hazelnut, Almonds, Egg)

Dessert of the Day

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