



Table D'hote Menu



€42.50 Per Person

Including Tea / Coffee

A = Adaptable to Gluten Free

Starters

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

Chilli Beef Nachos (A)

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

Wild Atlantic Way Seafood Chowder (A)

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

Taiwanese Style Popcorn Chicken (A)

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

Panzanella Salad (Vegan Option Available)

With Gleneely Feta Cheese, Crunchy Sourdough Croutons, Sundried Tomatoes, Kalamata Olives, Roast Red Peppers, Cucumber, Red Onion, Capers & Rocket, dressed with Pesto & Aged Balsamic Vinegar (Wheat, Milk, Almonds, Sulphites)

Mains

Pan Seared 10oz Rib Eye Steak (A) (€10 supplement)

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

Choose From: Cracked Black Pepper & Cognac Café au Lait or Garlic Butter. (Milk, Sulphites)

Handmade Roast Squash, Spinach, Sage & Macroom Ricotta Cannelloni

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

Creamy Atlantic Prawn, Nduja & Fennel Pasta

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, Milk, Crustaceans, Sulphites)

Kayne's Smash Burger with BBQ Brisket

2 x 3oz Beef Patties, Slow Cooked Whiskey BBQ Beef Brisket, Baby Gem Lettuce, Beef Tomato, Smoked Provolone Cheese, Garlic Mayo, Toasted BLa, Crispy Fries. (Wheat, Milk, Sulphites)

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, Sulphites)

Grilled Fillets of Seabass (€3 supplement)

Parmesan & Herb Polenta Cake, 10 hr Confit Plum Tomatoes, Crunchy Kale, Miso, Lemon & Almond Butter. (Almonds, Milk, Fish)

Golden Fried Fillet of Hake

Mildly Spiced Herb Crumb. Refreshing Rainbow Vegetable Slaw, Citrus & Herb Mayo, Lemon Wedge & Crispy Fries. (Sesame, Milk, Sulphites, Fish)

Desserts (Ask about our Dessert of the Day)

Black Forrest Brownie

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

Kayne's Eton Mess

Strawberry & White Chocolate Mousse, Seasonal Berries, Crushed Meringue, Whipped Cream, Raspberry Coulis. (Milk, Egg, Wheat)

Vanilla Crème Brûlée (A)

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

Cointreau Poached Pear

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

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