



..... DINNER 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.

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

Dingle Goats Cheese Foccacia (A) €12.75

Angies Handmade Goats Cheese, Caramelised

Fennel, Pistachio Pesto. Homemade Garlic Rosemary

& Chilli & Foccacia, Hot Honey, Dressed Rocket

(Wheat, Milk, Pistachios, Almonds)

Panzanella Salad (A) €11.75

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.

Main Course Option €18.75

Vegan Option available

(Wheat, Milk, Almonds, Sulphites)

Steamed Local Mussels in a White Wine €14.50

Finished with Coconut Milk, Chilli & Lime

served with Toasted Garlic Bread.

(Shellfish, Sulphites, Wheat)

Pil Pil Prawns €13.00

Sautéed Prawns in Garlic Butter with

Chilli & Samphire, Toasted Sourdough.

(Wheat, Crustaceans, Milk, Almond)

Southern Fried Buttermilk Chicken €14.50

Crispy House Recipe Marinated Chicken Thigh,

Chilli Corn on the Cob, Slaw.

(Wheat, Celery, Mustard)

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.

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DINNER MAINS

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FROM THE GRILL

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

Grilled Chimichurri Mushroom, Confit Shallot, Roast Vine Tomato, Crispy Fries.
Cracked Black Pepper & Cognac Café au Lait **or** Garlic Butter. (Sulphites, Milk, Wheat)

Slow Braised Beef Short Rib €28.50

Confit Garlic Mash, Carrot & Honey Puree, Confit Shallot, Red Wine Jus (Mustard, Celery, Sulphites)

Lemon & Thyme Roast Chicken €24.99

1/2 a whole Chicken, Saffron Roast Potatoes, Heirloom Beets, Honey Glazed Carrots,
Baby Spinach & Chicken Jus. (Celery, Sulphites, Celery)

CURRY & BURGER

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)

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)

Kayne's Smash Piggy Burger €21.50

2 x 3oz Beef Patties, Pulled Pork, Baby Gem Lettuce, Beef Tomato, Smoked Provolone Cheese,
Garlic Mayo, Toasted Blaa, House Slaw Crispy Fries. (Wheat, Sulphites, Milk)

Halloumi, Roast Red Pepper & Marinated Mushroom €19.50

Garlic & Chilli Hummus, Baby Gem, Beef Tomato, Toasted Blaa & Crispy Fries (Allergens Needed)

Southern Fried Buttermilk Chicken Burger €22.50

Crisp Fried Buttermilk Chicken, Celeriac Remoulade, Hot Honey & Chipotle Mayo, Baby Gem
Lettuce & Beef Tomato, House Slaw Crispy Fries. (Wheat, Celery, Mustard)

FROM THE SEA

Grilled Fillets of Seabass €24.50 (Milk, Fish, Almonds)

Parmesan & Herb Polenta Cake, 10hr Confit Plum Tomatoes, Crunchy Kale, Miso, Lemon & Almond Butter.

Golden Fried Fillet of Hake €22.00

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

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)

DESSERTS €8.50

Kayne's Eton Mess

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

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 details