



## ..... LUNCH MENU .....

(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.

**Main Course Option served with fries €23.00**

(Wheat, Crustaceans, Milk, Almond)

**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)

### TOASTIE

**Kayne's Toasted Special €12.50**

Bloomer Bread, Home Cooked Honey Glazed Bacon, Cheddar Cheese, Carmelised Red Onion & Tomato, served with Side Salad & Crispy Fries.

(Wheat, Milk, Mustard, Sulphites)

### BURGERS

**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)

**Halloumi, Roast Red Pepper & Marinated Mushroom €19.50**

Garlic & Chilli Hummus, Baby Gem, Beef Tomato, Toasted Blaa & Crispy Fries  
(Milk, Eggs, Wheat, Sulphites)

**Kayne's Philli Steak Sandwich €19.50**

Sautéed strips of Beef Sirloin, Mushrooms & Onions, finished with Pepper Sauce in a Toasted Ciabatta Roll.

Served with side salad & Fries

(Milk, Egg, Wheat, Sulphites)

### FAVORITES

**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)

**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)

**Southern Fried Buttermilk Chicken €21.50**

Crispy House Recipe Marinated Chicken Thigh, Chilli Corn on the Cob, Slaw & Fries.

Hot Honey Chipotle Mayo & Ranch Dressing

(Wheat, Celery, Mustard)

**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)

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.