

KAYNE'S

— BAR & BRASSERIE —
& OUTDOOR TERRACE

..... 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 Focaccia (A) €12.75

Angies Handmade Goats Cheese, Caramelised Fennel, Pesto. Homemade Garlic Rosemary & Chilli Focaccia, Hot Honey, Dressed Rocket

(Wheat, Milk, Almonds)

Steamed Local Mussels in a White Wine €12.95

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)

Chilli Beef Nachos (A) €10.50

Crunchy Tortilla Chips,

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

(Wheat, Sesame, Milk)

DAILY SPECIALS

Ask your server about
our daily specials

SALADS

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.

Vegan Option available

(Wheat, Milk, Almonds, Sulphites)

Cashel Blue Cheese & Black Pudding Salad €11.95

Roast Pear, Caramelized Red Onion, Toasted Hazelnuts, Cherry Tomatoes, Organic Baby Leaves. Honey & Mustard Dressing

(Milk, Wheat, Mustard, Sulphites, Hazelnuts)

Charred Crisp Baby Gem Salad (A) €11.95

Warm Smoked Chicken, Crisp Streaky Smoked Bacon, Vine Cherry Tomato, Garlic Croutons, Shaved Parmesan, Garlic & Herb Dressing

Main Course Option €18.95

(Wheat, Milk, Eggs, Mustard)

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 Hotel 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, Asparagus, Tender Stem Broccoli, Pearl Onion & Wild Mushroom, Bordelaise Sauce. (Mustard, Celery, Sulphites)

Lemon & Thyme Roast Chicken €21.50

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

CURRY & BURGER

Thai Panang Vegetable & Tofu 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 €18.50 / 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)

Halloumi, Roast Red Pepper & Marinated Mushroom (A) €19.50

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

Vegan Option available

Southern Fried Buttermilk Chicken Burger €22.50

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

FROM THE SEA

Grilled Fillets of Seabass €24.50

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

Pan Seared Fillet of Fresh Salmon €24.50

Baby Potato & Garden Pea Crush, Butter Samphire, Wilted Greens, Charred Lemon, Confit Cherry Tomato Citrus & Chablis Beurre Blanc (Milk, Fish, Sulphites)

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

Tangy Lemon & Fresh Raspberry Eton Mess

Lemon Curd, Raspberry Ripple Ice Cream, Meringue, & Fresh Cream. (Milk, Egg)

Homemade Chocolate Brownie

Warm Rich Chocolate Brownie, 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