



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)

Dingle Goats Cheese Focaccia

Dingle Goats Cheese Focaccia Angie's Handmade Goats Cheese, Caramelised Fennel, Pesto. Homemade Garlic Rosemary & Chilli & Focaccia, Hot Honey, Dressed Rocket. (Wheat, Milk, Pistachios, Almonds)

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)

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. (Peanut, Wheat, Crustaceans, Sesame)

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 Baa, Crispy Fries. (Wheat, Milk, Sulphites)

Lemon & Thyme Roast Chicken

½ a whole Chicken, Saffron Roast Potatoes, Heirloom Beets, Honey Glazed Carrots, Baby Spinach & Chicken Jus. (Wheat, Milk, Almonds, Sulphites)

Grilled Fillets of Seabass (€3 supplement)

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

Pan Seared Fillet of Fresh Salmon

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

Desserts (Ask about our Dessert of the Day)

Homemade Chocolate Brownie

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

Tangy Lemon & Raspberry Eton Mess

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