



# ..... 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.

**Main Course Option €16.75**

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

**Baked Dingle Goats Cheese (A) €13.00**

Angies Goats Cheese infused with Fennel & Thyme.

Crispy Shallot, Toasted Pecans. Eves Date & Apple  
Chutney. Homemade Chilli & Garlic Focaccia

(Sesame, Soy, Milk, Sulphites, Wheat)

**Miso Glazed Rainbow Carrot Salad €12.50**

Gleneely Feta Cheese, Curried Sesame Seeds,

Orange Segments, Crispy Smoked Bacon Lardons.

Frissee Lettuce, Tahini Dressing .

**Vegetarian Option available**

(Sesame, Soy Milk, Sulphites)

**Platter of Oak Smoked Salmon €13.50**

Pink Grapefruit, Pickled Red Onion, Nori Crisp,

Cucumber Ribbons, Citrus Crème Fraiche.

Caper Vinaigrette.

(Fish, Milk, Mustard, Sulphites)

**Taiwanese Style Popcorn Chicken (A) €12.00**

Marinated Chicken Thigh in a Crispy Batter,

Crispy Thai Basil. Sesame, Honey & Ginger Dip.

(Sesame, Wheat, Soy)

**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

## Brunch Menu

Every Saturday & Sunday 12.30pm - 3pm

Bottomless Brunch also served

## 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**

## 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.

# ..... SIGNATURE DISHES .....



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

## **Pan Seared 8oz Striploin Steak (A) €32.75**

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

## **Dijon & Herb Crusted Rack of Kerry Lamb (A) €32.50**

Fondant Potato, Crispy Parsnip, Sauteed Minted Kale, Rich Red Wine and Redcurrant Jus  
(Wheat, Milk, Sulphites, Mustard) *Please allow 20 minutes + cooking time*

## **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)

## **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)

## **Handmade Roast Squash, Spinach, Sage & Macroom Ricotta Cannelloni €21.50**

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

## **Grilled Fillets of Seabass €24.50**

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

## **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)

## **Parmesan Crusted Chicken (A) €21.50**

Marinated Chicken Breast in a Golden Parmesan Crumb. Pesto alla Trapanese,  
Saffron Braised Baby Potatoes, Marinated Cherry Tomatoes, Aged Balsamic. (Wheat, Milk, Almonds, Sulphites)

## **Crispy Confit Pork Belly €24.00**

Root Vegetable, Rosemary and Garlic Puree, Gratin Dauphinoise, Irish Whiskey Café au Lait,  
Apple-Chilli Chutney. (Milk, Sulphites, Mustard)

## DESSERTS €9

### **Spiced Apple & Cinnamon Brioche Pudding**

Crème Anglaise and Vanilla Ice Cream.  
(Milk, Egg, Wheat)

### **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 today's dessert of the day.