



## Table D'hote Menu



€40 Per Person

Including Tea / Coffee

A = Adaptable to Gluten Free

### Starters

**Soup of the Day (A)** (Allergens available on a daily basis)

#### **Pulled Pork Tostada**

Crispy Corn Tortilla topped with Mexican Style Pulled Pork Tinga, Red Cabbage Slaw in a Pineapple-Lime Dressing, Feta Cheese, Avocado & Jalapeno Crema. (Sesame, Milk, Sulphites)

#### **Wild Atlantic Way Seafood Chowder (A)**

Scented with Pastis. (Molluscs, Crustaceans, Fish, Celery, Milk, Sulphites, Wheat)

#### **Taiwanese Style Popcorn Chicken (A)**

Marinated Chicken Thigh in a Crispy Batter, Crispy Thai Basil. Sesame, Honey & Ginger Dip. (Wheat, Sesame, Soy)

#### **Traditional Panzanella Salad with Gleneely Feta Cheese (A)**

Kalamata Olives, Semi Dried Tomatoes, Capers, Rocket, Feta Cheese, Cucumber, Red Onion, Pesto & Balsamic. **Vegan option available.** (Wheat, Milk, Sulphites, Almonds)

### 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, Egg, Sulphites)

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

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

#### **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 Blaa, Crispy Fries. (Wheat, Milk, Sulphites)

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

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

#### **Grilled Fillets of Seabass (€3 supplement)**

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

### Desserts

#### **Kayne's Peach Melba (A)**

Honey Roast Fresh Peach, Raspberry & Drambuie Compote, Honeycomb Ice Cream,  
Homemade Chocolate Biscuit, Whipped Cream. (Milk, Egg, Wheat, Hazelnuts)

#### **Vanilla Crème Brûlée (A)**

Homemade Earl Grey & Orange Ice Cream, Homemade Shortbread. (Milk, Egg, Wheat)

#### **Passion Fruit Gateau**

Genoise Sponge Layered with Passionfruit Mousse & White Chocolate, Seasonal Fresh Berries. (Milk, Wheat, Egg)

#### **Dessert of the Day**

See Our Specials for today's dessert of the day. (Allergens available daily)

### 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 Coconut & Pineapple Rice	€3.50
Seasonal Side Salad	€3.50
Onion Rings	€4.50