



## 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)

**Taiwanese Style Popcorn Chicken (A)**

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

**Miso Glazed Rainbow Carrot Salad (Vegetarian Option Available)**

Gleneely Feta Cheese, Curried Sesame Seeds, Orange Segments, Crispy Smoked Bacon Lardons. Frissee Lettuce, Tahini Dressing (Sesame, Soy, Milk, 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)

**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, Mustard)

**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 Brea, 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)

**Crispy Confit Pork Belly €24.00**

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

### Desserts (Ask about our Dessert of the Day)

**Black Forrest Brownie**

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

**Spiced Apple & Cinnamon Brioche Pudding**

Crème Anglaise & Vanilla Ice 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