

# Supper @ Kayne's

2 Courses @ €30 (including Tea / Coffee)

Add a glass of house wine or select beer\* €5

# 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)

# Taiwanese Style Popcorn Chicken (A)

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

# Wild Atlantic Way Seafood Chowder (A)

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

## Crispy Smoked Bacon & Feta Cheese Salad

Cucumber, Pickled Onions, Cherry Tomatoes, Organic Baby Leaves & Tahini Dressing. (Sesame, Sulphites, Milk)

# Mains

# Kayne's Smash Burger (A)

2 x 3oz Beef Patties, Baby Gem Lettuce, Beef Tomato, Smoked Provolone Cheese, Garlic Mayo, Toasted Bap, Crispy Fries (Wheat, Milk, Sesame, Sulphites)

#### Thai Panana 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, Sesame)

Vegetarian or Chicken options available

#### 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, Egg)

### 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)

## Daily Supper Special - Ask your server for details

# Desserts

## 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)

**Dessert of the Day** – Ask Server for details & allergens