



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

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