

Table d'Hôte Menu

€45 Per Person
Including Tea / Coffee

To Begin

Homemade Soup of the Day (A) -

Finished with Crisp Croutons & Served with a Selection of freshly Baked Breads (Wheat, Celery, Milk)

Irish Goat's Cheese Flat Bread

Red Onion Marmalade, Kalamata Black Olives, Basil Pesto, Rocket Leaves (Wheat, Sesame, Sulphites, Soya, Nuts)

Wild Mushroom, Thyme & Spinach Bruschetta

Confit Garlic Sourdough, Gruyere Cheese, Soft Fried Egg Finished with Grated Parmesan. (Wheat Milk)

Smoked Salmon & Poached Prawns

Lemon Aioli, Pickled Cucumber, Marie Rose with a Light Salad. Guinness & Treacle Bread (Molluscs, Crustaceans, Fish, Celery, Milk, Sulphites, Wheat)

Chicken Wings

Crisp Fried Irish Chicken Wings coated in a choice of Spicy Hot sauce or Sticky BBQ Sauce, With Ranch Dressing, Toasted Sesame Seeds & Crisp Celery. (Celery, Sesame, Milk, Mustards Sulphites)

Chef Selections

10oz Irish Sirloin Steak (A) (€10 supplement applies)

Flat Cap Mushroom, Beer Battered Onion Rings, Roast Vine Tomato, Crispy Fries. Cracked Black Pepper & Cognac Café au Lait or Garlic Butter. (Sulphites, Milk, Wheat)

Kayne's Yellow Vegetable Tofu Curry (A)

Spiced Curry with Coconut Milk, Blend of House Spices, Fresh Lime, Baby Pak Choi, Peppers, Courgette & Red Onion, Braised Rice, Naan Bread, Mango Chutney. (Wheat, Sesame)

Pan Seared Supreme of Irish Chicken

Creamed Potato, Sneem Black Pudding, Green Beans, Smoked Bacon & Hennessey Chicken Velouté (Wheat, Milk, Mustard, Sulphites)

Beer Battered Fish & Chips

Fresh Ocean Cod in a Crisp Beer Batter, Lemon, House Tartare Sauce & Crispy Fries. (Fish, Wheat, Milk, Sulphites, Celery)

Grilled Fillet of Seabass

Potato & Herb Croquette, Celeriac, Tomato & Vegetable Ratoutille, Basil Oil (Wheat, Fish, Milk, Sulphites, Celery)

House Fajitas (A)

Choose from Chicken OR Sweet Chilli & Lime Prawns OR Sweet Potato Falafel
Sizzling Vegetables, in our house blend of Spices & finished with Fresh Lime Juice, a side of Salsa, Guacamole, Sour Cream, Grated Cheese.
(Wheat, Fish, Milk, Sulphites, Celery)

Something Sweet

Lemon & Raspberry Eton Mess

Raspberry Compote, Lemon Curd, Raspberry Ripple Ice Cream, Meringue, & Fresh Cream. (Milk, Egg,)

Homemade Chocolate Brownie

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

Wild Strawberry & White Chocolate Cheesecake

Layered Cheesecake with Vanilla Sponge, Topped with Wild Strawberry Jelly, with Fresh Strawberry Ice Cream & White Chocolate Shavings. (Milk, Egg, Wheat)

To Finish

Blue Butterfly Coffee or Barry's Tea

Optional Extras

SEASONAL VEGETABLES	€3 ⁹⁵
MASHED POTATO	€3 ⁹⁵
PORTION OF FRIES	€3 ⁹⁵
SWEET POTATO FRIES	€4 ⁵⁰
SALT & CHILLI FRIES	€4 ⁵⁰
BRAISED BASMATI RICE	€3 ⁹⁵
SEASONAL SIDE SALAD	€3 ⁹⁵
ONION RINGS	€4 ⁹⁵

A = Adaptable to Gluten Free