

Early Bird Menu

Served until 7:00pm

€32 including Tea & Coffee

Hanley's Black and White Pudding

wrapped in filo, quince preserve, lemongrass jus.

Vermouth Cream Chowder

from kenmare bay, croutons, white truffle oil.

The News House Salad

of maple dressed leaves, water melon, spelt grain, dry cured ham, macadamia nuts, olives and Feta cheese.

Roast Field Mushroom

stuffed with onion jam, fivemiletown goats cheese and walnuts, beetroot emulsion, tabbouleh, rocket pesto.

Pressed Ham Hock Terrine

Piccalilli mayonnaise, celeriac, apricot

Oven baked Fillet of Hake

Sweetcorn Couscous, peperonata, tartare aioli.

Supreme of Chicken

Blue cheese and caper polenta, asparagus, tomato fondue, parsley oil.

Pan seared Salmon

Warm crushed baby potato salad, pickled cucumber, romesco sauce, Salsa Verde.

Twice cooked Belly of Pork

Cabbage and chorizo, smoked ketchup, linseed, apple preserve.

St Kevin's Brie

white bean, and sweet potato turnover quinoa, poppy seeds, Mediterranean salsa.

Desserts

Please select from full a la carte menu