

Appetisers

Hanley's Black and White Pudding

wrapped in filo, quince preserve, lemongrass jus.

€8.50

Vermouth Cream Chowder

from kenmare bay, croutons, white truffle oil.

€8

The Mews House Salad

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

€9

Lamb Shank Spring Roll

Chickpea puree, sumac, sprouting beans, pomegranate, fennel slaw.

€9.50

Trio of Crostini

Tomato relish, serrano ham and mozzarella.

Smoked salmon, green olive tapenade.

Hummus, gouda and chutney.

€10

Roast Field Mushroom

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

€8.50

Pressed Ham Hock Terrine

Piccalilli mayonnaise, celeriac, apricot.

€8

Dressed Brandon Bay Brown Crab & Shrimp

wrapped in Kenmare smoked salmon, kimchi, alfalfa sprouts & avocado cream.

13.50

Main Course

Fillet of Kerry Beef

Parsnip rosti, caramelised shallots, Bay leaf jus, parmesan tuile.

€30

Twice cooked Belly of Pork

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

€19

Supreme of Chicken

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

€20

Wild Atlantic Cod

Pea and smoked bacon risotto, crispy kale, dill butter sauce.

€24

Pan seared Salmon

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

€22

Oven baked Fillet of Hake

Sweetcorn Couscous, peperonata, tartare aioli.

€23

Pan sautéed fresh Potato Gnocchi

Garlic herb butter, baby spinach, sun kissed tomatoes, squash, pearl onions, pine nuts and haloumi cheese.

€18

St Kevin's Brie

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

€18

All beef, pork and chicken is Irish and sourced locally

Desserts

€7.00

Dark Chocolate Marquise

Cherry Ice-cream, preserved plum sauce, Popping Candy.

Lime Posset

lemon curd, mandarin sorbet, rosemary cookies.

Pear compote Tartlet

topped with an almond crumble, fresh egg custard, peanut brittle ice cream.

Individual Banana, Pecan and Date Pudding

pink rock salt butterscotch, fig ice-cream.

Mango and Passionfruit

layered with crushed meringue and vanilla ice-cream served in a sundae glass,
marshmallows, and wafer.

Orange Cheese Cake

viscount ice cream, orange caramel.

Selection of our own Homemade Ice Creams

chocolate syrup.

Irish Cheese Board

grapes, crackers and homemade chutney....€9.00
...with port €14.00

Glass of Vintage Port

€6.00

Glass of dessert wine

€7.00

Tea/Coffee

€2.50

Pot of Loose-Leaf Herbal Tea

Camomile/peppermint

€3.00

Espresso

€2.50

Cappuccino

€3.00