

*Early Bird Menu*

**Hanley's White Pudding**

Wrapped in filo, homemade cranberry chutney, thyme Jus.

**Vermouth Cream Seafood Chowder**

From Kenmare Bay, garlic croutons, lime oil

**The Mews House Salad**

Of truffle dressed leaves, West Cork buffalo mozzarella, pomegranate, green olives, buck wheat, and toasted cashew nuts.

**Roast Field Mushroom**

Stuffed with onion jam, fivemiletown goats cheese, walnut crumb, beet emulsion, tabbouleh, spinach oil.

**Pressed Ham Hock Terrine**

Kimchi, avocado cream, Alfalfa sprouts.



**Twice cooked Belly of Pork**

Cabbage and Chorizo, Smoked ketchup, linseed, Apple relish

**Supreme of Chicken**

Celeriac, lentil and bacon, Asparagus, Memon grass jus

**Pan Seared Salmon**

Provençal vegetable couscous, triple tomato Salsa, pumpkin seed pesto

**Oven Baked Fillet of Hake**

Warm sweet potato, cannellini bean and feta salad, tomato fondue, black olive glaze

**Cashel Blue and Hummus Parcel**

Fregola, radish, lemon yoghurt, hazel nut, sumac



**Desserts**

Please select from full a la carte menu

Served until 7:00pm  
€32 including Tea & Coffee