

Appetisers

Hanley's White Pudding

Wrapped in Filo, homemade cranberry chutney, thyme Jus
€8.50

Vermouth Cream Seafood Chowder

From Kenmare bay, garlic croutons, Lime oil
€8

The Mews House Salad

Of truffle dressed leaves, West Cork buffalo mozzarella, pomegranate,
green olives, buck wheat, and toasted cashew nuts
€9

Confit Duck and Leek Spring Roll

Hoisin, pickled cucumber and ginger, sprouting beans, sesame seeds
€9.50

Trio of Crostini

Parma ham, mozzarella, tomato tapenade
Star Smoked Salmon, Shrimp mayonnaise
Skordalia, Gouda, Plum preserve
€10

Roast Field Mushroom

Stuffed with onion jam, fivemiletown goats cheese, Walnut crumb,
beet emulsion, tabbouleh, spinach oil
€8.50

Pressed Ham Hock Terrine

Kimchi, avocado cream, Alfalfa sprouts
€8

Panko Coated Calamari Rings

Deep fried, Piccalilli, fennel and apricot, sweet corn Quinoa
13.50

Main Course

Fillet of Kerry Beef

Parsnip Rosti, Horseradish creamed shallots, Green peppercorn jus, poppy seed tuile
€30

Twice cooked Belly of Pork

Cabbage and Chorizo, Smoked ketchup, linseed, Apple relish
€19

Supreme of Chicken

Celeriac, lentil and bacon, Asparagus, Lemon grass jus
€20

Pan Seared Salmon

Provençal vegetable couscous, triple tomato Salsa, Pumpkin pesto
€22

Wild Atlantic Cod

Smoked salmon and scallion risotto, tender stem Broccoli, cider butter sauce
€24

Oven Baked Fillet of Hake

Warm sweet potato, cannellini bean and feta salad, tomato fondue, Black olive glaze
€23

Pan Sautéed Fresh Potato Gnocchi

Black Trumpet butter, roast squash and red onion, tomato, rocket, pine nuts, Haloumi cheese
€18

Cashel Blue and Hummus Parcel

Fregola, Radish, lemon yoghurt, hazel nut, sumac
€18

Desserts

€7.00

Individual Apple and Blackberry Tartlet
topped with an oatmeal crumble, fresh egg custard, berry Ice cream

Belgian Chocolate Pave
orange caramel, Peanut brittle Ice-cream and popping candy

Passion Fruit and Gingernut Cheesecake
mango sauce and tropical sorbet

Fig Custard Pot
with cinnamon cookies and fig ice cream

Lemon Meringue Sundae
lemon jelly and curd, cream, crushed meringue, vanilla Ice cream and wafer

Selection of our own Homemade Ice Creams
with 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
Chamomile/peppermint
€3.00

Espresso
€2.50

Cappuccino
€3.00

Thank you for dining with us...

Gary and Maria

eat • drink • relax