

Appetisers

Hanley's Black Pudding

Wrapped in Filo, homemade mango chutney, lemongrass jus (1,7,9,12)

€8.50

Vermouth Cream Seafood Chowder

From Kenmare bay, Garlic croutons, Kaffir oil (1,4,7,9,12,14)

€8.00

The Mews House Salad

Of Pomegranate dressed leaves, Pecorino Romano, toasted pumpkin seeds, melon, cherry tomatoes, pickled red onion, Mortadella sausage (1,7,8,10,12)

€9.50

Ham Shank and Leek Spring Roll

Celeriac slaw, Piccalilli, Avocado Cream (1,7,9,10,12)

€9

Trio of Crostini

Parma Ham, cottage cheese, Romesco.

Crab and Shrimp Mayonnaise.

Smoked Gubeen, Hummus, Red onion jam

(1,2,3,7,8,10,12)

€10

Goats Cheese Tartlet

Ratatouille, Tabouleh, Hazel, rocket and orange pesto, Gazpacho (1,3,7,8,9,10,12)

€8.50

Chicken Liver Parfait

Sour dough Crisp Bread, Plum Preserve, Alfalfa sprouts (1,3,7,8,9,10,12)

€8

Brandon Bay Crab and Shrimp

Wrapped in local smoked Salmon, crisp apple, kimchi, lime wasabi crème fraiche (2,3,4,7)

€13.50

Main Course

Fillet of Kerry Beef

Parsnip and thyme rosti, shallot jam, pink peppercorn sauce (7,9,10,12)

€32.00

Twice cooked Belly of pork

Ginger cabbage, BBQ ketchup, linseed, apple relish (6,7,9,10,11,12)

€20

Supreme of Chicken

Cannellini bean and Chorizo stew, piquant sweetcorn sauce, asparagus, salsa Verde (1,9,10,12)

€22

Pan seared Salmon

Warm sweet potato, feta and dill salad, olive glaze, horseradish yoghurt (4,7,9,10,12)

€23

Wild Atlantic Cod

Smoked bacon and scallion risotto, roast tomato, lemon butter sauce (4,7,9,10,12)

€25

Oven Baked Fillet of Hake

Pink grapefruit, red onion and caper couscous, prawn cracker, Korma cream (1,2,4,7,8,9,12)

€24

Pan Sautéed Potato Gnocchi

Smoked garlic butter, squash, baby spinach, pine nuts, sun kissed tomatoes and haloumi cheese (1,3,7,8,9)

€19

Spiced Lentil Dahl Parcel

Quinoa, Beetroot Salsa, Dukkah, sprouting beans (1,7,8,9,10,12)

€19

All beef, pork and chicken is Irish and sourced locally

eat • drink • relax

Desserts

€7.00

Black Forest Cheesecake

Poppy seed and Kirsch Syrup, Oreo Ice cream (1,3,8,12)

Lemon Posset

lemon curd, Almond Financier, Mandarin Sorbet (1,3,7,8)

Individual Carrot Cake Pudding

butterscotch sauce, Praline, Fig Ice cream (1,3,7,8)

Eton Mess Style Sundae

Layered with Vanilla Ice cream, Strawberry jelly and Strawberry sauce, crushed Meringue, Cream and marshmallows, Wafer fan (1,3,7)

Belgian Dark Chocolate Delice

Fresh Rum Custard, Hokey Pokey, popping candy, Passion fruit Ice cream (1,3,7,12)

Selection of our own homemade Ice cream

Chocolate/toffee/Strawberry sauce (1,3,7,8)

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 – **€3.00**

Camomile/peppermint

Espresso – **€2.50**

Cappuccino – **€3.00**