

## *Appetisers*

### *Hanley's Black Pudding*

Wrapped in filo, apricot chutney, bay leaf jus

**€8.50**

(1,6,7,9,10,12)

### *Vermouth Cream Seafood Chowder*

From Kenmare Bay, croutons and a dash of citrus oil

**€8.50**

(1,4,7,9,12,14)

### *The Mews House Salad*

Cider vinaigrette dressed leaves layered with Serrano ham, water melon, cherry tomato, orzo, toasted cashew nuts, onion and Pecorino Romano

**€10**

(1,7,8,10,12)

### *Lamb and Leek Spring Roll*

Cucumber yoghurt, kimchi, pomegranate, dukkah

**€9.50**

(1,7,8,9)

### *Baked Field Mushroom*

Filled with Five-Mile Town goats cheese and red onion jam, tabbouleh, sweet corn dressing, fig preserve

**€9.50**

(1,7,9,10,12)

### *Quartet of Crostini*

Serrano ham, cottage cheese, romesco

Smoked gubeen, hummus, chutney

Tomato tapenade, mozzarella, pesto

Prawn mayonnaise, parmesan

**€10.50**

(12,3,4,7,8,9,10,12)

### *Ham Hock Terrine*

Vegetable slaw, piccalilli, walnut, alfalfa

**€8.50**

(3,8,9,10,12)

### *Seafood Selection*

Cooked in a white wine, shallot and lemon cream, Killorglin gouda, herb crumb

**€11**

## *Main Courses*

### *Fillet of Kerry Beef*

Potato and parsnip rosti, horseradish shallots, cracked black pepper jus

**€33**

(7,9,10,12)

### *Twice Cooked Belly of Pork*

Ginger cabbage, BBQ ketchup, hoisin, apple relish

**€22**

(6,7,8,9,10,11,12)

### *Supreme of Chicken*

Scallion risotto, korma cream, mango salsa, asparagus

**€23**

(7,9,10,12)

### *Pan Seared Salmon*

Warm sweet potato, feta, cannellini bean and orange salad,  
black olive, pumpkin seed pesto

**€24**

(4,7,8,9,10,12)

### *Wild Atlantic Cod*

Celeriac, lentil, hazelnut and bacon, slow roast tomato, dill butter sauce

**€26**

### *Oven Baked Fillet of Hake*

Roast Tuscan vegetable couscous, tomato fondue, tartare sauce, salsa verde

**€25**

(1,4,7,9,10,12)

### *Pan Sautéed Fresh Potato Gnocchi*

Herb garlic butter, squash, baby spinach, onion, pine nuts,  
sun kissed tomatoes and haloumi cheese.

**€20**

(1,3,7,8,9,10)

### *Spiced Split Pea Dahl Parcel*

Green quinoa, beetroot salsa, sprouting mung beans, sumac.

**€20**

(1,7,9,10,12)

## *Desserts*

**€7.50**

### *Clove Poached Pear*

With sticky toffee pudding, peanut brittle ice cream, butterscotch sauce  
(1,3,5,7,8)

### *Mango and Gingernut Cheesecake*

Lemon curd, desiccated coconut, passion fruit ice cream  
(1,3,7,8)

### *Belgian Chocolate Pave*

Orange caramel, Oreo ice cream, meringue, popping candy  
(1,3,7)

### *Berry Sundae*

Layered with berry compote, cassis sorbet and vanilla ice cream,  
crushed pink wafers and flaked almonds  
(1,3,7,8)

### *Vanilla and Rhubarb Custard Pot*

Hazelnut cookies, vanilla ice cream, fudge squares  
(1,3,7,8)

### *Selection of Homemade Ice cream*

Passion fruit, vanilla, Oreo, peanut brittle,  
with chocolate syrup  
(1,3,5,7,8)