

Early Bird Menu

Served until 7:00pm • €34 Including Tea & Coffee

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 News 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)

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)

Ham Hock Terrine

Vegetable slaw, piccalilli, walnut, alfalfa

€8.50

(3,8,9,10,12)

Main Courses

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)

Oven Baked Fillet of Hake

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

€25

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

Spiced Split Pea Dahl Parcel

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

€20

(1,7,9,10,12)

Desserts

Please select from full a la carte menu
(excluding cheese board)