

Sunday Lunch Sample Menu April 2026

Mushroom & Thyme Soup with Garlic Croûtons

Ballycotton John Dory, Halibut, Monkfish Fritto Misto & Pickled Ginger Aioli

West Cork Buratta with Cumin Roast Aubergine, Salted Almonds & Balsamic Dressing

East Cork Lamb's Liver on Toast with Sage Cream

Ballymaloe Pork, Spinach & Garden Herb Terrine, Celeriac Remoiulade & Sauerkraut

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Roast Ballycotton Cod with Lobster, Wild Garlic Beurre Blanc & Buttered Leeks

Regans Organic Roast Chicken, Thyme Stuffing, Tarragon Jus & Rainbow Chard

Murphy's Leg of Lamb, Rosemary Jus, Coriander Labneh, Ragged Kale & Roast Parsnips

*Rosscarbery Rib Eye Beef, Bordelaise Sauce, Horseradish Crème Fraiche, Crushed Celeriac & Roast Red
Onion*

Potato Gnocchi, Wild Garlic Pesto & Garden Kale

Garden Leek Mashed Potatoes & Carrots Vichy

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Ballymaloe Dessert Trolley

*Garden Mint, Lemon Verbena, Barry's Leaf Tea or Golden Bean French Press Coffee
with Ballymaloe Fudge*

Irish Farmhouse Cheese Board with Confiture & Ballymaloe Cheese Biscuits

€10.00 per person supplement

€70 per adult

by Executive Head Chef, Dervilla O'Flynn

Served on Sundays from 12:30 to 14:00

Sunday Dinner Sample Menu April 2026

Spring Vegetable & White Bean Broth, Wild Garlic Pesto

Ballycotton Plaice à la Meunière

Galway Mussels Steamed, Leeks & Bacon

Garryhinch Mushroom Risotto, Parsley Oil

Ballymaloe Pork, Spinach & Herb Terrine, Francatelli Sauce

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Dublin Bay Scallops, Blood Orange Beurre Blanc, Sautéed Leeks & Spinach

Ballymaloe Farm Pork Loin, Crackling, Fennel Jus & Rainbow Swiss Chard

Frank Murphy's Sirloin & Fillet of Beef with Bordelaise Sauce, Horseradish Crème Fraîche, Braised Green Onion

East Cork Rack & Leg of Lamb with Rosemary Jus, Membrillo Aioli, Ruby Beetroot, Crushed Celeriac

Potato & Rosemary Gnocchi, Carrot Purée, Sprouting Kale Tops

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Beef Fat Roast Potatoes

Salad Leaves on Request

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Selection of Irish Cheese served with Membrillo & Ballymaloe Cheese Biscuits

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Ballymaloe Dessert Trolley

Lemon Verbena, Barry's Leaf Tea or Golden Bean French Press Coffee with Petits Fours

€95

by Executive Head Chef, Dervilla O'Flynn

Served on Sundays from 18:00 to 21:00