

Sample Dinner Menu – August 2026

Summer Vegetable Broth with Basil Oil & Parmesan

Home Grown Chilled Cucumber & Mint Soup

Rossmore Rock Oysters with Sauce Mignonette

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Potted Ballycotton Bay Shrimps with Lemon, Thyme & Garlic Butter

Ballymaloe Fettuccine with French Beans & Pistachio Pesto

Garden Vine Leaf Dolmades with Farm Labneh & Herb Oil

Wild Knockanore Venison Carpaccio, Chimichurri & Buttermilk Fried Onions

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Wexford Scallops with Lobster Bisque, Samphire, French Beans & Spinach

Free Range Duck Breast & Confit Leg with Marsala Jus, Swiss Chard & Roast Beetroot

Moroccan Style Rack & Leg of Lamb with Cinnamon, Pinenut, Mint Sauce, Grilled Aubergine and Ragged Kale

Fried Cauliflower, Warm Chickpea Hummus, Maple Glaze & Garden Greens

Duck Fat Roast Potatoes

Garden Leaf Salad on Request

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Selection of Irish Cheese served with Membrillo & Ballymaloe Cheese Biscuits

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Ballymaloe Dessert Trolley

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

€120.00

Head Chef Dervilla O'Flynn

Served Monday to Saturday, 18:30 to 21:00