Sample Dinner Menu – November 2026

Organic Chicken Consommé Brunoise

Garden Lovage & Cucumber Sorbet with Poacher's Irish Tonic

Rossmore Rock Oysters with Mignonette Sauce

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Potted Ballycotton Bay Shrimp with Garden Savory & Lemon Butter

Baked West Cork Ricotta with Tapenade & Roast Garden Beetroot

House-made Tagliatelle with Kuri Pumpkin, Shiitake Mushrooms & Marjoram Pesto

Sourdough Bruschetta of Tuscan Duck Liver Pâté with Tomato, Spring Onion & Parmesan Shaving

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Ballycotton Turbot & Scallop, Riesling Beurre Blanc, Garden Spinach & Sautéed Leeks

Farm Pork Chop with Fennel Jus, Garden Damson Membrillo, Cavolo Nero & Braised Celeriac

East Cork Rack & Leg of Lamb with Rosemary Jus, Salsa Verde, Garden Kale & Roast Parsnips

Sri-Lankan Roast Vegetables Ragoût with Coconut Dahl Dumplings & Swiss Chard

Beef 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