

Sample Dinner Menu – October 2026

Garden Crown Prince Pumpkin, Leek & Fennel Soup with Parsley Pesto

Farm Jersey Cow Buttermilk Sorbet with Parmesan Crisp

Ballycotton Bay Crab Mayonnaise on Toast

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Ballycotton Turbot with Red Pepper & Caper Salsa

Ballymaloe Tagliatelle with Wexford Mussels & Grantstown Cherry Tomatoes

Whipped St Tola Goat Cheese, Ballymaloe Honey Roast Carrot with Herb Salad & Shallots

Free Range Quail with Thyme Jus & Grilled Courgette

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Ballycotton Black Sole on the Bone with Bretonne Sauce, Sautéed Garden Courgette & Braised Chicory

Ballymaloe Farm Pork with Fennel Jus, Gremolata & Roast Sweetheart Cabbage

East Cork Rack & Leg of Lamb, Rosemary Jus, Membrillo Aioli, Braised Red Onion & Ragged Kale

Puy Lentil & Cauliflower Torte with Tomato, Coriander Sauce & Swiss Chard

Kilbrack Organic Potatoes with Basil Butter

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