

Sample Dinner Menu July 2026

Organic Chicken Consommé with Chervil, Marjoram & Chives

Garden Courgette, Pea & Rosemary Broth

Ruby Beetroot & Horseradish Tartare with Praline Crumb

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Ballycotton Mackerel à la Meunière

East Cork Lamb's Liver & Oyster Mushrooms on Toast with Brandy & Sage Cream

Ballymaloe Tagliatelle with Courgette, Marjoram Pesto & Romano Beans

West Cork Ricotta with Shanagarry Tomatoes & Aubergines, Tapenade & Basil

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Ballycotton Brill with Sauce Vierge, Glazed Chicory & Romano Beans

Free Range Whitegate Duck Breast & Confit Leg, Chestnut Savory Stuffing, Ragged Kale & Braised Fennel

Frank Murphy's Sirloin & Fillet of Beef with Bordelaise Sauce, Garlic Aioli, Romano Beans & Garden Navets

Lentils de Puy, Spinach & Cauliflower Torte, Tomato & Cardamom Fondue with French Beans

Home Guard New Potatoes with Parsley 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

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