

Sample Dinner Menu June 2026

Organic Chicken Consommé with Chervil, Marjoram & Chives

Hederman's Organic Smoked Salmon Blini with Pickled Red Onion & Jersey Crème Fraiche

Ruby Beetroot & Horseradish Tartare with Praline Crumb

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House Smoked Goatsbridge Trout with Summer Nettle, Kelp & Verjuice Vinaigrette

Day Boat Prawn Cocktail with Lobster Bisque Mayonnaise

Roast Free-Range Whitegate Quail with Agen Prunes & Garden Greens

Garden Courgettes, Globe Artichokes, Grilled Asparagus & Hazelnut

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Wexford Scallops, Ginger Saffron Cream, Wild Garlic Oil, Garden Sprouting Broccoli & Glazed Chicory

Ballymaloe Farm Pork with Fennel Jus, Chermoula, Lightly Spiced Aubergines & Spinach

Frank Murphy's Sirloin & Fillet of Beef with Green Peppercorn Sauce, Swiss Chard & Roast Parsnips

Swede Turnip Galette with Chestnut & Mushrooms, Port & Beetroot Jus & Broad Beans

Home Guard New Potatoes with Parsley Butter

Garden Leaf Salad on Request 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