

Sample Lunch Menu - September 2026

Spiced Cauliflower & Coconut Soup with Spring Onion Oil

West Cork Mozzarella, Heirloom Tomato, Kalamata Olives & Lemon Dijon Dressing

Ballymaloe Farm Pork & Spinach Terrine with toast & Onion Confiture

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Pan-Fried Ballycotton Fish with Sauce Vierge & Seasonal Vegetable

Slow Roast Lamb Shoulder with Mint Jus, Salsa Verde & Seasonal Vegetable

Rosscarbery Rib of Beef with Horseradish Crème Fraîche & Seasonal Vegetable

Vegetarian Dish of the Day

Local Seasonal Potatoes & Carrots Vichy

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Strawberries with Meringue & Vanilla Ice Cream

Twice Baked Chocolate Cake

Fresh Herb Tea, Barry's Tea or Golden Bean Coffee

€50.00

Head Chef Dervilla O'Flynn

Served Monday to Saturday, 12:30 to 14:00