

Sample Lunch Menu July 2026

Tomato Soup with Chive Oil

West Cork Mozzarella with Courgettes, Kalamata Olives & Lemon Dijon Dressing

Ballymaloe Farm Pork & Spinach Terrine with Onion Confiture

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Pan Fried Ballycotton Fish with Sauce Vierge & Seasonal Vegetable

Slow Roast Rosscarbery Beef Short Ribs with Horseradish Crème Fraiche & Seasonal Vegetable

Slow Roast Stuffed Shoulder of Farm Pork, Rosemary Jus, Gremolata & 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