

Sample Lunch Menu June 2026

Celeriac Soup with Chive Oil

West Cork Mozzarella with Grantstown Cherry Tomatoes, Kalamata Olives & Lemon Dijon Dressing

Ballymaloe Farm Pork & Spinach Terrine with Onion Confiture

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Pan Fried Ballycotton Fish with Sauce Vierge & Sautéed Florence Fennel

Frank Murphy's Slow Cooked Beef Cheeks with Bordelaise Sauce, Horseradish Crème Fraiche & Roast Hispi Cabbage

Slow Roast Shoulder of Spring Lamb, Mint Jus, Gremolata & Roast Parsnip

Vegetarian Dish of the Day

Carrots Vichy & Potatoes

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New Season 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