

4-Course Sunday Dinner Sample Menu – September 2026

Chicken Miso Broth with Shiitake Mushrooms & Spring Onions

Ballycotton Haddock with Tartare Beurre Blanc

Potted Ballycotton Bay Lobster with Lemon, Thyme & Cucumber Pickle

Farm Pork Belly with Garden Red Cabbage, Wholegrain Mustard & Pecan Salad

House-made Tagliatelle with Garden Beans & Courgettes & Savory Oil

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Wexford Scallops with Salsa Verde, Celeriac Cream & French Beans

Wild Atlantic Halibut with Shrimp Velouté, Garden Runner Beans & Courgettes

Traditional Roast Duck with Sage & Shallot Stuffing, Marsala Jus, Cavolo Nero & Roast Beetroot

East Cork Rack & Leg of Lamb with Coriander Jus, Spiced Aubergines in the Pickling Style

Potato Gnocchi with Parsley Pesto & Sprouting Broccoli

Kilbrack Organic Potatoes with Marjoram Butter

Salad Leaves on Request

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Selection of Irish Cheese served with Membrillo & Ballymaloe Cheese Biscuits

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Ballymaloe Dessert Trolley

Lemon Verbena, Barry's Leaf Tea or Golden Bean French Press Coffee with Petits Fours

€95.00

Head Chef, Dervilla O'Flynn

Served on Sundays from 18:30 to 21:00