

3-Course Sunday Lunch Sample Menu - August 2026

Garden Tomato Soup with Parsley Pesto

Ballycotton John Dory & Turbot Fritto Misto with Gently Spiced Aioli & Cucumber Pickle

Steamed Galway Mussels with Nduja, Sherry & Parsley Broth

Salad Tiède of Duck Confit, Ruby Beetroot, Orange & Hazelnuts

West Cork Mozzarella & Melon Salad with Grilled Garden Courgettes, Lemon Dijon Dressing & Pumpkin Seeds

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Ballycotton Hake and Scallop with Brown Butter Bretonne Sauce, Samphire & Sautéed Fennel

Buttermilk Roast Regan's Organic Chicken, Shallot & Rosemary Stuffing with Braised Chicory

Moroccan Style Shoulder of East Cork Lamb with Pine Nuts, Sultanas, Mint and Roast Cauliflower

Rosscarbery Rib Eye of Beef, Bordelaise Sauce & Horseradish Crème Fraiche with Swiss Chard

Roast Garden Aubergine, Romesco, Pickled Chilli, Toasted Almond and Oat Crumb

Kilbrack Organic Potatoes with Herb Butter & Carrots Vichy

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Ballymaloe Dessert Trolley

*Garden Mint, Lemon Verbena, Barry's Leaf Tea or Golden Bean French Press Coffee
with Ballymaloe Fudge*

Irish Farmhouse Cheese Board with Confiture & Ballymaloe Cheese Biscuits

€10.00 per person supplement

€70.00

Head Chef, Dervilla O'Flynn

Served on Sundays from 12:30 to 14:00