3-Course Sunday Lunch Sample Menu – November 2026

Spiced Cauliflower Soup with Croutons & Chive Oil

Ballycotton Halibut, John Dory & Plaice Fritto Misto with Gently Spiced Aioli

Ballycotton Day Boat Shrimps & Fennel Risotto with Lemon Oil

Baked West Cork Ricotta with Garden Courgettes, Charred Chilli & Red Pepper Butter

Tuscan Duck Liver Pâté with Parmesan Shavings & Warm Bread

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Ballycotton Cod with Galway Mussels, Tomato & Lemongrass Beurre Blanc & Sautéed

Regan's Organic Buttermilk Roast Chicken with Garryhinch Mushroom Stuffing & Buttered Cabbage

East Cork Shoulder of Lamb with Thyme Jus, Salsa Verde & Crushed Celeriac

Rosscarbery Rib of Beef, Bordelaise Sauce, Horseradish Crème Fraîche & Cavolo Nero

Cauliflower & Green Pepper Shawarma, Warm Chickpeas, Cumin & Lovage Oil

Roast Potatoes

Bay Scented 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