

3-Course Sunday Lunch Sample Menu – September 2026

Leek & Potato Soup with Chive Oil & Croûtons 22

Ballycotton Brill, Halibut & Monkfish Fritto Misto with Tomato Concasse & Tartare Mayonnaise

Steamed Galway Mussels & Clams with Chorizo, Sherry & Parsley Broth

Ballymaloe Farm Pork Boudin Blanc with Garden Apple Purée & Sauerkraut

West Cork Whipped Ricotta with Quinoa & Baby Gem Salad

~ ~ ~

Ballycotton Hake with Bay Shrimps, Sauce Vierge & French Beans

Regan's Organic Buttermilk Roast Chicken with Rosemary Jus, Herb Stuffing & Broccoli

East Cork Shoulder of Lamb with Mint Jus, Salsa Verde & Cavolo Nero

Rosscarbery Rib Eye of Beef, Bordelaise Sauce & Horseradish Crème Fraîche with Kale & Roast Parsnips

Miso Baked Aubergine, Sesame & Cucumber Salad with Hummus & Chilli Butter

Roast Kilbrack New Potatoes

Bay Scented Carrots Vichy

~ ~ ~

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