

3-Course Sunday Lunch

Sample Menu July 2026

Tomato Soup with Croûtons & Spring Onion Oil

Ballycotton Day Boat Lobster Arancini with Spiced Aioli

Hot Smoked Goatsbridge Trout with Kelp & Dillisk Dressing

East Cork Lamb's Liver on Toast with Sage & Brandy Cream

Baked West Cork Ricotta with Walled Garden Peach & Cherry Tomato Salad

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Ballycotton John Dory with Courgette Salsa, Fennel Purée & Romano Beans

Roast Regan's Organic Chicken with Rosemary & Honey, Herb Stuffing & Braised Cabbage

Roast Shoulder of East Cork Lamb with Salsa Verde, Garden Kohlrabi & Rainbow Swiss Chard

*Roscarberry Rib Eye of Beef, Bordelaise Sauce & Horseradish Crème Fraiche with
Garryhinch Mushrooms & Green Summer Onions*

Lentil, Kale & Cauliflower Torte with Tomato & Cardamon Fondue & French Beans

Farm Buttermilk Mashed Potatoes & Carrots Vichy with Savory

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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

4-Course Sunday Lunch

Sample Menu July 2026

Summer Vegetable & Free-Range Duck Broth with Gremolata

Wexford Scallops with Clams, Mussels Arrabiata

Summer Onion Bhaji with Cannellini Bean Hummus & Chilli Oil

Free Range Quail with Honey Jus & Potato Rosti

Garden Peach & Tomato Salad with St. Tola Goat Cheese & Hazelnut Dressing

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Ballycotton Brill with Bretonne Sauce, Florence Fennel & Cavolo Nero

Ballycotton John Dory with Roast Red Pepper, Caper Salsa with Bok Choy & French Beans

Wild Knockanore Venison with Horseradish Crème Fraiche, Roast Ruby Beetroot & Romano Beans

Roast East Cork Leg & Rack of Lamb with Mint Membrillo, Carrots with Cumin & Ragged Kale

Potato Gnocchi with Pecan Nut Miso Sauce, Sage Butter, Sautéed Courgettes & Sprouting Broccoli

Colcannon

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