

**3-Course Sunday Lunch**

**Sample Menu June 2026**

*Celeriac Soup with Croûtons & Toasted Hazelnuts*

*Ballycotton Fritto Misto of Monkfish, Turbot & Hake with Gently Spiced Aioli*

*Steamed Galway Mussels & Clams with Nduja, Sherry & Parsley*

*Baked West Cork Ricotta with Cherry Tomatoes, Garden Courgettes & Basil Dressing*

*Ballymaloe Farm Pork, Spinach & Herb Terrine with Onion Confiture*

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*Ballycotton Hake & Day Boat Lobster, Bisque Sauce & Cannellini Beans*

*Braised Free-Range Chicken, Sweet Marjoram Jus, Shallot Stuffing & Garden Asparagus*

*Roast Leg of East Cork Lamb with Rosemary Jus, Salsa Verde & Steamed Bok Choy*

*Rosscarbery Rib of Beef with Peppercorn Sauce, Spinach & Roast Beetroot*

*Spiced Roast Cauliflower & Aubergine, Cannellini Bean Cream, Sugar Snap Peas  
& Pumpkin Seed Praline*

*Roast New Potatoes & Bay Scented Carrots*

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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 June 2026**

*Chicken Consommé with Spring Onion, Marjoram & Garden Artichoke*

*Ballycotton John Dory with Citrus & Dill Butter*

*Broad Bean & Mange-Tout Risotto with Basil Pesto*

*Ballymaloe Farm Pork Belly with Red Cabbage & Grainy Mustard Dressing*

*Frank Murphy's Beef Fillet Salad Tiède, Salsa Verde, Roast Beetroot & Pommes Allumettes*

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*Ballycotton Monkfish with Sauce Jacques Cagna, Celeriac Purée & Spinach*

*Ballycotton Turbot with Grantstown Tomato, Chilli, Coriander Salsa & Garden Asparagus*

*Traditional Roast Duck with Sage & Shallot Stuffing, Marsala Jus & Roast Sweetheart Cabbage*

*Peppered Knockanore Venison with Pickled Prunes, Bordelaise Sauce, Garden Courgettes & Chard*

*Gnocchi with Walnut Miso Sauce, Sage & Chilli Butter & Bok Choy*

*Home Guard New Potatoes with Mint 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**