

RESTAURANT

THE BALLYMORE INN



DESSERTS



<i>Tart of the day with cream/ice cream [1,3,7,8]</i>	€7.95
<i>Chocolate panna cotta, oranges and caramel [3,7]</i>	€7.95
<i>Lime posset with blackberry compote [1,3,7]</i>	€7.95
<i>Seasonal fruit bowl with praline ice cream & butterscotch sauce [3,7,8]</i>	€7.95
<i>Flourless chocolate cake [3,7]</i>	€7.95
<i>Pistachio macaroon meringue with fresh fruit & passion fruit syrup [3,7,8]</i>	€7.95
<i>Warm chocolate brownie with vanilla ice cream [1,3,7]</i>	€7.95
<i>Home-made chocolate, praline & vanilla ice cream with chocolate chip cookie [1,3,7,8]</i>	€7.95
<i>Hot chocolate pudding with salted caramel + 15 mins [1,3,7,8]</i>	€8.25
<i>Plate of homemade biscuits [1,3,5,7,8]</i>	€4.25
<i>Cheese special [1,7]</i> Shropshire blue & gubbeen cheese, home-made quince jelly & oat biscuits <i>Add a glass of Tawny port to make it, €14.95</i>	€10.25

TEA/COFFEE



<i>Tea</i>	€2.95
<i>Herbal tea</i> Green/Chamomile/Earl Grey/Peppermint	€2.95
<i>Coffee</i>	€3.15
<i>Espresso</i>	€3.15
<i>Macchiato</i>	€3.15
<i>Flat white</i>	€3.50
<i>Double espresso</i>	€3.50
<i>Cappuccino [7]</i>	€3.50
<i>Latte [7]</i>	€3.50
<i>Hot chocolate [7]</i> Made with rich dark Belgian chocolate & marshmallows	€3.75
<i>Coffee with</i> Homemade florentine, flapjack, shortbread or a gluten free chocolate & goji berry bar [1,3,5,7,8,11]	€5.35

TASTE THE DIFFERENCE

At The Ballymore Inn we buy only the best quality fresh produce & cook your food to order. We bake our bread twice a day, make our pizza dough, tarts, biscuits, ice cream, fries, dressings, sauces, soups using only fresh herbs & spices. Plus homegrown garden produce in season.

INGREDIENTS

We only use freerange Irish chicken & source our beef, lamb, pigmeat & eggs from quality assured Irish farms & Duncannon fresh Irish fish, Wexford. Guided by principles of sustainability

COOKBOOK

The Ballymore Inn cookbook available to purchase. Now you can bring a piece of The Ballymore Inn home with you.

€20 or €10 when you spend €50



Fresh juices

Orange & pink grapefruit / Apple & fresh ginger

€4.80

STARTERS



Soup of the day [1,3,7,9,11]

Made fresh every day & served with sourdough

€7.50

Chinese pear & spiced pecan salad [7,8,10,11]

with a creamy Cashel blue dressing

€11.00

House salad of the day

Ask server

€11.00

Hummus with pickled cucumber & kimchi [1, 4, 10, 11]

Made with cumin spice, served with warm flat bread

€12.10

Clonakilty black pudding [1,10,11]

With apple, bacon & balsamic

€12.10

Ballyhoura wild mushrooms [1,3,7]

With chilli, garlic & homemade pasta

€12.85

Chicken liver pâté [1,7,8,10]

Our famous in-house pâté with seasonal fruit chutney

€12.85

Crispy squid [1,14]

With tomato & chilli oil

€13.50

Spicy chicken wings [7]

With crème fraîche & garlic dip

€13.25

Avocado & orange salad [8,10,11]

With spiced pecans

€13.30

Duncannon smoked salmon [4,7,10,11]

With avocado & fresh horseradish

€16.10

Duncannon scallops [2,4,6,7,10,11]

With garden leaves, pomegranate, soy & lime dressing

€16.10

Prawn tempura [1,2,3,10]

With mango salsa

€17.15

STEAK BAR

[West Cork 28 day dry aged beef]

Our award-winning 28 day aged premium beef is sourced from the grass finished cattle of West Cork & aged on the bone for enhanced flavour, the marbling score is 3-4 the optimum combination of marbling & maturation.



150g Sirloin steak salad [6,10]

Sliced sirloin steak with avocado, crispy potatoes & pickled red onion

€21.45

Hot Thai beef salad [5,6,11]

With tenderstem broccoli, peanuts & rice noodles

€21.45

300g Rib Eye steak [6,7,12]

Fried cauliflower, Cashel blue & bacon sauce

€30.65

250g Sirloin steak [6,7,12]

Chargrilled dry aged sirloin steak with green peppercorn sauce

€32.20

200g Fillet of beef [3]

Chargrilled dry aged fillet, Ballyhoura wild mushrooms & spinach, slow roasted tomato aioli

€34.95

MAINS



Risotto [7]

With wild mushrooms & rocket

€21.45

Fish of the day [4]

€25.75

Free range chicken [1,3,7]

With leeks and spinach saute, black grapes and port sauce

€27.70

Duncannon scallops [1,2,3,7]

With home-made linguine, roast cherry tomato & spinach sauce

€29.50

Duncannon monkfish [4]

With chargrilled vegetables, smoked tomato relish

€31.70

Duncannon black sole on the bone [1,4,7]

With fennel & ginger, saffron sauce

€34.95

Slaney lamb cutlets [6,7,10,12]

With spicy Indian dhal and Greek yogurt

€34.95

One of the following is included with your main,

Homemade fries/Onion rings/Stirfry vegetables

Creamy champ/Boiled rice/Saute potatoes [1,3,7,10]

Extra portion

€4.25

SIDES



Chinese noodles with chilli oil/

Chargrilled seasonal vegetables with parmesan & olive oil [7]

€5.35

Salad greens & vine tomatoes with basil & toasted hazelnuts [8,10,11]

€6.40

VEGETARIAN, VEGAN & CHILDRENS MENUS AVAILABLE
FOR SPECIALS SEE BLACKBOARD

ALLERGENS

1 Cereals | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7 Milk/Cream | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphur dioxide | 13 Lupin | 14 Molluscs

Further allergen information available on request