

## 5-course Sample Dinner Menu

Served Monday to Saturday, 18:30 to 21:00, priced at €100 per person

French Peasant Soup

Rossmore Gigas Oysters with Rosé Mignonette

Gallia Melon Sorbet with Italicus Soda

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Ballycotton Monkfish, Chorizo & Spring Onion Butter with Padrón Pepper

Grilled Ballycotton Squid with Lemon & Rocket

Courgette Bhaji with Butter Bean Cream & Candied Chilli

House Made Fettuccine with Basil Pesto & Parmesan

Ballymaloe Farm Pork Belly with Gooseberry Compote

Free Range Quail Salad with Garden Leaves, Pistachio & Pomegranate Molasses Dressing

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Wild Atlantic Cod with Mussels, Bisque Sauce, Rouille & Buttered Leeks

West Cork Scallops with Crushed Saffron Cannellini Beans, Romano Beans & Rosemary Caper Salsa

Free Range Duck Breast & Confit Leg, Marsala Jus, Lentil de Puy, Kale & Roast Beetroot

East Cork Rack and Leg of Lamb, Rosemary Jus, Chermoula, Purple Kale, Spiced Aubergine

Cloyne East Cork Sirloin and Fillet of Beef, Salsa Verde & Bordelaise Sauce, Baby Carrots & Spinach

Cauliflower, Cherry Tomatoes & Red Onion Shawarma with Tahini Dressing & Pumpkin Seeds

Kingston's Organic Potatoes with Spring Onion Butter

Garden Leaf Salad on Request

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Selection of Irish Cheese served with Membrillo and Ballymaloe Cheese Biscuits

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Ballymaloe Dessert Trolley

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Herb Teas, Barry's Leaf Tea or Golden Bean French Press Coffee with Petits Fours