

Sunday Dinner Sample Menu

4-Course Dinner is served on Sundays from 18:30 to 21:00

Priced at €85 per person

Carrot & Lemongrass Soup with Coriander Oil

Ballycotton Plaice & Black Sole Fritto Misto with Coriander Aioli

Galway Mussels & Clams with Gubbeen Chorizo, Sherry & Parsley

Baked Macroom Ricotta with Spanish Pistachio & Parsley Salsa

Ballymaloe Paté Maison with Cumberland Sauce

Ballycotton Cod and Shrimps with Bretonne Sauce & Shanagarry Green Beans

Clancy's Free Range Chicken with Gubbeen Bacon Stuffing, Tarragon Jus & Grilled Kilbrack Leeks

Roast East Cork Leg of Lamb, Preserved Lemon Chermoula & Garden Kale

Cloyne Beef Cheek Ragout with Garryhinch Mushrooms, Horseradish Crème Fraîche & Roast Parsnips

Potato Gnocchi with Garden Tomato & Courgette Sauce

Kilbrack Organic Potatoes with Nasturtium Butter & Savory Carrots Vichy

Ballymaloe Dessert Trolley

Herb Tea, Barry's Tea or Golden Bean Coffee with Ballymaloe Fudge

Irish Farmhouse Cheese Board with Membrillo & Ballymaloe Cheese Biscuits

€10.00 per person supplement