

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



STEAK BAR

[West Cork 28 day dry aged beef]



200g Sirloin steak [1,3,6,10,12]	€26.35
Chargrilled sirloin steak with crispy onions & tarragon aioli	
200g Fillet medallions [6,10,12]	€31.70
Chargrilled fillet medallions with grilled aubergine, & harissa dressing	
150g Sirloin steak salad [6,10]	€21.45
Sliced sirloin steak with avocado, crispy potatoes & pickled red onion	
150g Sirloin steak sandwich [1,3,10]	€21.45
Chargrilled sirloin steak on grilled sourdough with homemade ketchup & balsamic onions	

MAINS



Duncannon fish of the day	€19.75
Ask server	
Irish beef burger [1,3,7,11]	€17.15
Chargrilled beef burger with melted Farmhouse Cheese, sweet tomato relish, salad leaves, all on a homemade sesame bap served with fries	
Duncannon fish & chips [1,3,4,10]	€19.75
Fresh fillet of cod fried with pea puree & homemade tartare sauce	
Avocado, orange & pecan salad [8,10,11]	€13.30
With déise honey & lemon dressing	
With chargrilled freerange chicken & a side order	€19.30
Duncannon fillet of salmon [1,4,7]	€25.75
With crispy courgettes, lemon sauce & tomato relish	
Charcuterie plate [1,7,8,10]	€18.25
With homemade chicken liver pâté, salami & Serrano ham	
Fresh herb falafel & naan bread [1,10,11]	€17.15
With shredded cabbage salad & green tahini sauce	
Saffron risotto [7]	€21.45
With wild mushrooms, rocket & basil oil	
Lamb bolognese [1,3,7,11]	€19.90
With garlic naan bread	
Chargrilled chicken salad [3,8,10,11]	€19.30
With cashew nuts, grapes & herb dressing	
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

STARTERS



Soup of the day [1,3,7,9,11]	€7.50
Made fresh every day & served with sourdough	
Chicken liver pâté [1,7,8,10]	€12.85
Our famous in-house pâté with seasonal fruit chutney	
Crispy squid [1,14]	€13.50
With tomato & chilli oil	
Spicy chicken wings [7]	€13.25
With crème fraîche & garlic dip	
Hummus with pickled cucumber & kimchi [1,4,10,11]	€12.10
Made with cumin spice, served with warm flat bread	
Chinese pear & spiced pecan salad [7,8,10,11]	€11.00
With a creamy Cashel blue dressing	
House salad of the day	€11.00
Ask server	
Prawn tempura [1,2,3,10]	€17.15
With slow roast tomato aioli	

NICE & SPICY



Thai green chicken curry [1,4,5,11]	€19.30
Made with whole spices and fresh green chillies	
Sìchuān pork & pickled ginger stir fry [4,6]	€19.30
Thinly sliced pork cooked with Chinese spices	
Prawn linguine [1,2,3,12]	€24.20
Cooked with garlic, fennel, cherry tomatoes & chilli	
Grilled Toulouse sausages & champ [7,12]	€18.25
With spicy red wine & onion gravy	

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

SPECIALS & FISH OF THE DAY

[See Blackboard]

VEGETARIAN, VEGAN & CHILDRENS MENUS AVAILABLE

STONE OVEN PIZZA



1 Margherita [1,7]	€12.95
Tomato sauce, mozzarella & basil	
2 Hot & spicy [1,7]	€14.95
The margherita topped with pepperoni, fresh chillies & chilli oil	
3 Clonakilty black pudding [1,7]	€17.15
Clonakilty black pudding, crispy bacon, mushroom & garlic	
4 Ardsallagh goat's cheese [1,7]	€18.25
With roasted red pepper & pesto	
5 Ballyhoura wild mushroom [1,7]	€19.35
With parmesan, smoked mozzarella, fresh spinach & chilli oil	

EXTRA TOPPINGS €3.50

DESSERTS



Tart of the day with cream/ice cream [1,3,7,8]	€7.95
Chocolate panna cotta, oranges & caramel [3,7]	€7.95
Lime posset with blackberry compote [3,7]	€7.95

Seasonal fruit bowl with praline ice cream & butterscotch sauce [3,7,8]	€7.95
Flourless chocolate cake [3,7]	€7.95
Pistachio macaroon meringue with fresh fruit & passion fruit syrup [3,7,8]	€7.95
Warm chocolate brownie with vanilla ice cream [1,3,7]	€7.95
Home-made chocolate, praline & vanilla ice cream with chocolate chip cookie [1,3,7,8]	€7.95
Hot chocolate pudding with salted caramel + 15 mins [1,3,7,8]	€8.25
Plate of homemade biscuits [1,3,5,7,8]	€4.25
Cheese special [1,7]	€10.75
Shropshire blue & gubbeen cheese, home-made quince jelly & oat biscuits	
Add a glass of Tawny port to make it, €14.95	
Tea	€2.95
Coffee, Espresso	€3.15
Cappuccino, Latte [7]	€3.50
Hot Chocolate [7]	€3.75
Made with rich dark Belgian chocolate with marshmallows	
Coffee with a homemade florentine, flapjack, shortbread or a gluten free chocolate & goji berry bar [1,3,5,7,8,11]	€5.35

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