

# RESTAURANT DINNER

THE BALLYMORE  
INN

## 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

## DESSERTS

**Tart of the day with cream/ice cream [1,3,7,8] €7.95**

**Chocolate panna cotta, oranges and caramel [3,7] €7.95**

**Lime posset with blackberry compote [1,3,7] €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] €10.25**

Shropshire blue & gubbeen cheese, home-made quince jelly & oat biscuits

**Add a glass of Tawny port to make it, €14.95**

## 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] €21.45**

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

**Hot Thai beef salad [5,6,11] €21.45**

With tenderstem broccoli, peanuts & rice noodles

**300g Rib Eye steak [6,7,12] €30.65**

Fried cauliflower, Cashel blue & bacon sauce

**250g Sirloin steak [6,7,12] €32.20**

Chargrilled dry aged sirloin steak with green peppercorn sauce

**200g Fillet of beef [3] €34.95**

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

## MAINS

**Risotto [7] €21.45**

With wild mushrooms & rocket

**Fish of the day [4] €25.75**

**Free range chicken [1,3,7] €27.70**

With leeks and spinach saute, black grapes and port sauce

**Duncannon scallops [1,2,3,7] €29.50**

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

**Duncannon monkfish [4] €31.70**

With chargrilled vegetables, smoked tomato relish

**Duncannon black sole on the bone [1,4,7] €34.95**

With fennel & ginger, saffron sauce

**Slaney lamb cutlets [6,7,10,12] €34.95**

With spicy Indian dhal and Greek yogurt

**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**

## TEA/COFFEE

**Tea €2.95**

**Herbal tea €2.95**

Green/Chamomile/Earl Grey/Peppermint

**Coffee €3.15**

**Espresso €3.15**

**Macchiato €3.15**

**Flat white €3.50**

**Double espresso €3.50**

**Cappuccino [7] €3.50**

**Latte [7] €3.50**

**Hot chocolate [7] €3.75**

Made with rich dark Belgian chocolate & marshmallows

**Coffee with €5.35**

Homemade florentine, flapjack, shortbread or a gluten free chocolate & goji berry bar [1,3,5,7,8,11]

## 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