

RESTAURANT LUNCH

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

Special lunch on the run [1,3,5,7,8,9,11] €12.85
[Mon-Fri until 5pm]

Ham & cheese toastie on homemade bread & soup of the day

Fresh juices €4.80

Orange & pink grapefruit / Apple & fresh ginger

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

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

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

SIDES



Chinese noodles with chilli oil/ €5.35
Chargrilled seasonal vegetables with parmesan & olive oil [7]

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

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