

Tasting

Chilled Apple Gazpacho
garden mint, apple compressed in lime

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Day Boat Irish Scallop
chicken, radish, mushroom, hazelnuts

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Pressed Free Range Pig Head
wild garlic, sour dough

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Cod Poached in Rapeseed Oil
black olive, chorizo, saffron, fennel

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Aberdeen Angus from Mountrath
(striploin, brisket & fat)
asparagus, garden herb & truffled salad

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St Tola Goats Cheese Tart
pickled rhubarb, hazelnut, caraway

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Strawberries & Basil
buttermilk, biscuit cuillère, tonka bean

Menu

Ballyfin Hen Egg
mange tout, truffle, soda bread

Lightly Cured Halibut
oyster emulsion, elderflower, turnip

Charred White Asparagus
crab mayonnaise, smoked eel, garden peas

Chopped Beef Tart
anchovy, bitters, garlic oil

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Plate of Ballyfin Vegetables
buttered barley, herbs, cured egg yolk

Kilmore Quay Turbot
oxtail, broad beans, birch mushrooms, white wine

Free Range Pork
(loin, shoulder, cheek)
kohl rabi, rhubarb, mustard,

Lamb from Mountrath
yogurt, wild garlic, mint, peas

Cheese & Dessert

A Selection of Irish Cheese
artisan crackers, chutney, preserve
additional course to share € 20

Rapeseed & Almond Cake
frozen milk, poached strawberries

Pistachio Soufflé
cardamom & white chocolate ice cream

Set Vanilla Buttermilk
poached peach, ginger, granola crumb

Bitter Chocolate Ganache
chocolate sable, passion fruit, mango

Our two walled gardens produce most of the fruit & vegetables we use year-round, the rest of the estate offers wild herbs and mushrooms throughout the changing seasons. Over the wall in Mountrath butcher Michael Keegan supplies us with his own locally reared produce. Fish is supplied by Niall at SSI seafoods from Dublin & Kai at Duncannon Fish in Co. Wexford.

Enjoy cooking, love eating, Sam