

Tasting

Chilled Apple Gazpacho
garden mint, apple compressed in lime

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Portarlington Mushrooms
garden radish, lemon, hazelnuts

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Salad of Ballyfin Seasons

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Fennel cooked in Rapeseed Oil
black olive, saffron, white beans

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White & Green Asparagus
salted butter, 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

Charred White Asparagus
confit lemon, garden peas

Tart of Beetroots cooked in Salt
caramelised shallot, bitters leaves, garlic oil

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

Hand Rolled Linguini
broad beans, herbs, white wine

Kohl Rabi Lasagne
lentils, wild garlic, mint, yogurt

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

Poached Peach
ginger, toasted seeds, buttermilk

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