



BALLYFIN

Menu

Ballyfin Hen's Egg

onion, brown soda bread, truffle butter

Lightly Cured Cod

shallot, watercress, Kristal caviar

Our Jerusalem Artichokes

confit orange, mushrooms, winter purslane

Chopped Mountrath Beef

anchovy emulsion, toasted brioche

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Hand Rolled Gnocchi

toasted hazelnut, mushrooms, apple

Wild Caught Irish Turbot

truffle butter, roast cabbage, salsify, white wine

Dry Aged Free Range Duck

(crumble & breast)

smoked bacon, black currant, swede, chocolate

Wild Irish Venison

pickled crosnes, parsley root, chervil

(May Contain Shot)



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Cheese & Dessert

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

Set Vanilla Buttermilk
poached rhubarb, ginger, granola

Chilled Saffron Rice Pudding
blood orange, caramelised white chocolate

Yogurt Parfait
poached pineapple, lime, coconut

Bitter Chocolate Ganache
chocolate sablé, 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 Seafood in Dublin & Kai at Duncannon Fish in Co. Wexford.

Enjoy cooking, love eating, Sam



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Tasting menu

Amuse Bouche

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Seared Irish Scallops
smoked roe, Ossetra Caviar

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Crispy Pigs Head
mustard, bitter leaves

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Pan-Fried Sea Bass
leeks, lime, red wine sauce

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Aberdeen Angus from Mountrath
(striploin, brisket and fat)
caramelised onions, mushrooms, Madeira jus

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Tartlet of St. Tola Ash Goats Cheese
forced rhubarb, yogurt, caraway

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Salted Peanut Parfait
banana, caramelia crèmeux, lime

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Wine pairings available
Ballyfin Wine Pairing €95
Indulgence Wine Pairing €190