



A La Carte

Gougère, Mornay Sauce
Salmon Tartare, Bitter Lemon Puree, Brick Pastry
Goat Cheese Pillow, Chorizo

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White Baguette
Granary Seeded Guinness Roll
Homemade Bay Leaf Butter

Starter

Lobster Tail

Butternut & Cumin Puree, Shellfish Foam, Osietra Caviar

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Chicken Wing

Hand Rolled Macaroni, Baby Leeks, Morteau Sausage

Main Course

Cod

Pine Nuts, Mushroom, Pedro Ximénez

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Fillet Of Higgins Beef

Ox Cheek, Celeriac Puree, Parsley

Dessert

Lemon Tart

Vanilla Chantilly

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Louis XV

Hazelnut Dacquois, Caramel Ganache, Coffee Chantilly

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Selection Of Artisan Cheese

Homemade Crackers, Chutney, Estate Honey

Additional Course To Share

€ 25



Tasting Menu

Wine Pairing € 95

Premium Wine Pairing € 195

Gougère, Mornay Sauce
Salmon Tartare, Bitter Lemon Puree, Brick Pastry
Goat Cheese Pillow, Chorizo

Crémant de Bourgogne, Ternel, France
Billecart-Salmon - Brut Réserve Champagne N.V.

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White Baguette
Granary Seeded Guinness Roll
Homemade Bay Leaf Butter

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Pork

Raviolo, Pork Consommé

'Animalia' Emiliana, Valle Casablanca 2022
Chablis 1^{er} Cru Montmains, J. Moreau et Fils 2020

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Beetroot

Apple, Horseradish, Buttermilk, Lovage

Gavi di Gavi 'Rovereto', Picollo Ernesto, Cortese 2021
Markus Molitor, Ursiger Wurgarten, Spatlese 2018

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Salmon

Shellfish Foam, Fennel

Rings Spätburgunder, Pfalz 2019
Nuits Saint Georges Au Bas De Combes 2017

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Sika Deer

Blackberry, Dark Chocolate, Celeriac

Château Laroque Saint-Emilion Grand Cru 2017
Château Langoa-Barton 2010

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Apple

Pistachio, Vanilla

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Louis XV

Hazelnut Dacquois, Caramel Ganache, Coffee Chantilly

Recioto Della Valpolicella, Tesauo 2017

Irish Coffee

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Selection of Artisan Cheese

Niepoort Ruby Port

Niepoort Colheita 1997 Vintage Port



BALLYFIN

Sample A la Carte & Tasting Menu

We are delighted to present you with both menus. Our dishes focus on the best seasonal ingredients, eight acres of walled garden provide a rich variety of fruit, vegetables and herbs all expertly grown and tendered by Kayleigh and her team of gardeners.

Our suppliers are one of the keys to our success at Ballyfin. I have searched the local area and around the country to find producers and farms that take pride in what they produce, from the basics to the most exotic elements for my dishes

Should you have a specific request or really fancy a personal favourite, our team will, where possible, endeavour to produce it for you.

- Food that is meant to be enjoyed,
I wish you a special evening

-Richard, Executive Chef

Food is produced in a kitchen environment which makes dishes that may contain milk, soybeans, fish, tree nuts, peanuts, eggs, dairy, gluten, celery, mustard, crustaceans, molluscs, lupin & sulphites.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

The Tasting Menu Is Designed To Be Enjoyed By The Whole Table.