BALLYFIN

Dinner Menu

We are delighted to present you with two menus this evening, each shaped by the best of the season. Much of the ingredients come from our own eight-acre walled garden, where the fruit, vegetables, and herbs are carefully grown by our Estate Manager, Kayleigh Keenan, and her team.

Our commitment to quality extends beyond the estate. Under the direction of our Executive Head Chef Richard Edwards, we work closely with dedicated producers and farms across the region and throughout Ireland.

Your evening is guided by the attention and hospitality of our Food & Beverage Manager Zsofia Varga and Restaurant Manager Gabriel Perez Levitzky, whose teams ensure that each detail of your experience is thoughtfully considered.

We wish you a most enjoyable evening.

All food is prepared in a kitchen that handles ingredients including milk, soybeans, fish, tree nuts, peanuts, eggs, dairy, gluten, celery, mustard, crustaceans, molluscs, lupin, and sulphites. As a result, dishes may contain traces of these allergens.

We would like everyone to enjoy their meal. Please share any allergies, intolerances, or dietary requirements.

A 7.5% service charge will be applied to all transactions, ensuring a seamless and exceptional experience tailored to your every need.

MICHELIN 2026 RELAIS & CHATEAUX.

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A La Carte

Duck Liver Parfait, Sablée Biscuit, Quince, Gingerbread

Tartlet of Cheese, Onion, Thyme
Krug Grande Cuvée, 173 eme Edition, Champagne, France NV €80

Gougère, Butternut Squash, Gruyère Cheese

A set of Jerusalem Artichoke Cream, Roast Chicken Jelly, Rossini Gold Caviar

Starter

Loughshinny Lobster
Butter Poached Tail, Sandwich of Claw, Pickled Onions,
Garden Tomato, Anchovy
Rully 'En Bas de Vauvry', Jean-Baptiste Ponsot, France 2024 €25

Duck
A Pressing of Duck, Blackberry,
Almond, Toasted Brioche
Fritz Haag, Juffer, Riesling Trocken, Mosel, Germany 2023 €25

Main Course

Line Caught Sea Bass
Roasted Fillet of Sea Bass, Red Pepper, Courgette, Tomato,
Bouillabaisse Sauce
Nicole Lamarche, Côte De Nuits Village, Burgundy 2023 €42

Wicklow Venison
Loin & Faggot of Sika Deer, Beetroot, Pear, Sloe Gin Sauce
Turley, Old Vines Zinfandel, U.S.A 2022, €29

Dessert

Hazelnut Tart
A Tartlet of Hazelnut Praline & Mousse, Apple Compote & Caramel,
Tonka Bean & White Chocolate Ice-Cream
Roca delle Macie, Vin Santo del Chianti 2020, Italy €20

Louis XV
Almond Dacquoise, Orange Ganache, Earl Grey Ice Cream
Grahams, Tawny 10-Year-Old €20

Artisan Cheese
Selection of Artisan Cheese, Homemade Crackers, Chutney, Estate Honey, *€18*

Tasting Menu

Duck Liver Parfait, Sablée Biscuit, Quince, Gingerbread

Tartlet of Cheese, Onion, Thyme

Gougère, Butternut Squash, Gruyère Cheese

A set of Jerusalem Artichoke Cream, Roast Chicken Jelly, Rossini Gold Caviar

West Cork Crab
A Light Crab Custard, Steamed Claw Meat, Preserved Gooseberry, Shellfish Sabayon

Foie Gras
Foie Gras Cream, Pedro Ximénez, Pickled Celeriac, Apple, Black Autumn Truffle

Loughshinny Lobster
Linguini of Lobster Mousse, Leek, Beurre Blanc, Parsley

Anjou Pigeon
Roasted & Glazed Breast, Croustade of Confit Leg,
Buttered Turnip, Quince, Black Pudding

Grapefruit
Champagne Panna Cotta, Pink Grapefruit

Hazelnut Tart
Hazelnut Praline, Hazelnut Mousse, Apple Compote, Caramel Sauce,
Tonka Bean & White Chocolate Ice-Cream

Artisan Cheese
Selection of Artisan Cheese, Homemade Crackers, Chutney, Estate Honey, €18

The Tasting Menu is designed to be enjoyed by the whole table.