



A La Carte

Panisse, Tamarind Puree
Gougère, Mornay Sauce
Pickled Mushroom

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White Baguette
Granary Seeded Guinness Roll
Homemade Bay Leaf Butter

Starter

Ballyfin Garden Salad

Estate Hens Egg Yolk, Goats Curd, Hazelnut Vinaigrette

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Garden Potato

Pink Fir Potato, Celeriac Custard

Main Course

Pearl Barley

Confit Onion, Fennel Puree

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Gnocchi

Caramelized Onion, Hazelnuts, Apple

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

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Flambee Irish Coffee

Jameson Black Barrel, Fresh Cream

€ 20



Tasting Menu

Wine Pairing € 95

Premium Wine Pairing € 195

Panisse, Tamarind Puree
Gougère, Mornay Sauce
Pickled Mushroom

Crémant de Bourgogne, Trelat, 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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Mushroom Consommé

Ravioli, Tarragon, Black Truffle

'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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Fennel

Pernod Braised Fennel, Pedro Ximenez, Orange

Fleurie, Château de Beauregard 2020

Nuits Saint Georges Au Bas De Combes 2017

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Butternut

Butternut And Cumin Puree, Butternut Ribbons, Pumpkin Dressing

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 Vegetarian Menu

We are delighted to present you with both menus this evening. 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.