



A La Carte

€125

Ballyfin Still/Sparkling filtered water €6 per person

Sommelier Suggestions

Tartlet of Duck Liver, Onion, Madeira

Beef Tartare Cornet, Pickled Onion, Egg Yolk

Krug Grand Cuvee, 172eme Edition €70

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Gougère, Mornay Sauce

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A Set Jerusalem Artichoke Cream, Garden Tomato Jelly, Kristal Caviar

Starter

West Cork Crab

Pink Grapefruit, Pickled Turnip, Buttermilk, Crab Sabayon

Melane Pfister, Parr Pinot Blanc, France, 2022 €25

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Ham Hock

Ham Hock & Foie Gras Ravioli, Pork Consommé, Pork Sandwich, Fig Oil

Lopez de Haro 'Classico' Rioja Rosado Gran Reserva, Spain, 2012 €40

Main Course

Poached Black Sole

Parmesan Crust, Broccoli, Butternut Squash, Grape, Beurre Blanc

Bourgogne Blanc, Le Tuffera, Chardonnay, E. Sauzet, France, 2021 €34

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Thornhill Duck

Beetroot, Apricot, Fennel, Spiced Orange Sauce

Schug, Pinot Noir, Sonoma Coast, North America, 2022 €27

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Selection Of Artisan Cheese €15

Homemade Crackers, 0 Chutney, Estate Honey

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Dessert

Hazelnut

Hazelnut Parfait, Baked Apple, Hazelnut Ice Cream

Vin Santo. Rocca Delle Macie, Tuscany €20

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Fig

Violet Fig Mousse, White Chocolate, Choux Biscuit, Fig Sorbet

Royal Tokaji Aszu 5 Puttonyos, 2018, Hungary €20



Tasting Menu

€165

Ballyfin Still/Sparkling filtered water €6 per person

Wine Pairing € 125

Tartlet of Duck Liver, Onion, Madeira

Beef Tartare Cornet, Pickled Onion, Egg Yolk

Mélanie Pfister Blanc de Blancs, Extra Brut, Alsace, France

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Gougère, Mornay Sauce

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A Set Jerusalem Artichoke Cream, Garden Tomato Jelly, Kristal Caviar

Viking, Caora Finiúna, Ireland, 2023

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Cheese Raviolo

Coolattin Cheddar, Onion Consommé, Parsley

Phinca Hapa, Rioja, Spain, 2021

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A Taste of Autumn

Sprouting Broccoli, Slow Cooked Egg Yolk, Iberico Ham, Apple, Potato Foam

Domaine Dujardin, Bourgogne, France, 2022

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West Cork Crab

Pink Grapefruit, Shellfish Sabayon, Dill

Mandolás Dry Furmint, Oremus, Vega Sicilia, Hungary, 2019

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Squab Pigeon

Roasted Breast, Foie Gras & Leg Raviolo, Black Fig, Beetroot Leaf, Ginger Bread, Pedro Ximénez

Château Kirwan, 3e Cru Classé, Margaux, Bordeaux, France, 2015

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Garden Blackcurrant

Compressed Blackcurrants, Blackcurrant Leaf Ice Cream, Blackcurrant Consommé

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Selection Of Artisan Cheese €15

Homemade Crackers, Chutney, Estate Honey

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Hazelnut Tart

Hazelnut Praline, Hazelnut Mousse, Apple Compote, Caramel Sauce, Milk Ice-cream

Vin Santo. Rocca Delle Macie, Tuscany



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



BALLYFIN

Dinner 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.
Our Beef is of Irish origin.

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.*



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