

TASTE THE DIFFERENCE

At The Ballymore Inn we buy only the best quality fresh produce & cook your food to order. We bake our bread twice a day, make our pizza dough, tarts, biscuits, ice cream, fries, dressings, sauces, soups using only fresh herbs & spices. Plus homegrown garden produce in season.

INGREDIENTS

We only use freerange Irish chicken & source our beef, lamb, pigmeat & eggs from quality assured Irish farms & Duncannon fresh Irish fish, Wexford. Guided by principles of sustainability

COOKBOOK

The Ballymore Inn cookbook available to purchase. Now you can bring a piece of The Ballymore Inn home with you.

Special lunch on the run [Mon-Fri until 5pm]

Ham & cheese toastie on homemade bread & soup of the day

Fresh juices

Orange & pink grapefruit / Apple & fresh ginger

STARTERS

Soup of the day

Made fresh every day & served with sourdough

Chicken liver pâté

Our famous in-house pâté with seasonal fruit chutney

Crispy squid

With tomato & chilli oil

Spicy chicken wings

with crème fraîche & garlic dip

Hummus with pickled cucumber

Made with cumin spice, served with warm flat bread

Pear & spiced pecan salad

With a creamy Cashel blue dressing

Prawn tempura

With slow roast tomato aioli

NICE & SPICY

Thai green chicken curry

Made with whole spices and fresh green chillies

Sìchuān pork & pickled ginger stir fry

Thinly sliced pork cooked with Chinese spices

Prawn linguine

Cooked with garlic, fennel, cherry tomatoes & chilli

Grilled Toulouse sausages & champ

With spicy red wine & onion gravy

STEAK BAR

[West Cork 28 day dry aged beef]

200g Sirloin steak

Chargrilled sirloin steak with crispy onions & tarragon aioli

200g Fillet medallions

Chargrilled fillet medallions with grilled aubergine, & harissa dressing

150g Sirloin steak salad

Sliced sirloin steak with avocado, crispy potatoes & pickled red onion

150g Sirloin steak sandwich

Chargrilled sirloin steak on grilled sourdough with homemade ketchup & balsamic onions

MAINS

Duncannon fish of the day

Ask server

Irish beef burger

Chargrilled beef burger with melted Farmhouse Cheese, sweet tomato relish, salad leaves, all on a homemade sesame bap served with fries

Duncannon fish & chips

Fresh fillet of cod fried with pea puree & homemade tartare sauce

Avocado, orange & pecan salad

With déise honey & lemon dressing

Add chargrilled freerange chicken to make it, €17.95

Duncannon fillet of salmon

With crispy courgettes, lemon sauce & tomato relish

Charcuterie plate

With homemade duck terrine, salami & Serrano ham

Fresh herb falafel & naan bread

With shredded cabbage salad & green tahini sauce

Saffron risotto

With wild mushrooms, rocket & basil oil

Lamb bolognese

With garlic naan bread

Chargrilled chicken salad

With cashew nuts, cherry tomatoes & herb dressing

SIDES

Homemade fries/Onion rings/Stirfry vegetables

Creamy champ/Boiled rice/Saute potatoes

Chinese noodles/Salad greens & cherry tomatoes

SPECIALS & FISH OF THE DAY

[SEE BLACKBOARD]

VEGETARIAN, VEGAN & CHILDRENS

MENUS AVAILABLE



RESTAURANT
LUNCH
THE BALLYMORE INN

STONE OVEN PIZZA



- 1

Margherita

Tomato sauce, mozzarella & basil

€11.95
- 2

Hot & spicy

The margherita topped with pepperoni, fresh chillies & chilli oil

€13.95
- 3

Clonakilty black pudding

Clonakilty black pudding, crispy bacon, mushroom & garlic

€15.95
- 4

Ardsallagh goat’s cheese

with roasted red pepper & pesto

€16.95
- 5

Ballyhoura wild mushroom

With Parmesan, smoked Mozzarella & fresh spinach

€17.95

EXTRA TOPPINGS €3.25

DESSERTS



- Tart of the day with cream/ice cream

€7.50
- Rich chocolate pots with honeycomb

€7.50
- Lime posset with blackberry compote

€7.50

Poached seasonal fruit with praline ice cream & butterscotch sauce €7.50

Flourless chocolate cake €7.50

Pistachio macaroon meringue with fresh fruit & passion fruit syrup €7.50

Warm chocolate brownie with vanilla ice cream €7.50

Home-made chocolate, praline & vanilla ice cream with chocolate chip cookie €7.50

Hot chocolate pudding with salted caramel + 15 mins €7.50

Plate of homemade biscuits €3.95

Cheese special €9.50
Shropshire blue & gubbeen cheese, home-made quince jelly & oat biscuits
Add a glass of Tawny port to make it, €13.50

Tea €2.75

Coffee, Espresso €2.95

Cappuccino, Latte €3.25

Coffee with a homemade florentine, flapjack, shortbread or a gluten free chocolate & goji berry bar €4.95