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.

€20 or €10 when you spend €50

Fresh juices ***€4.45***
Orange & pink grapefruit / Apple & fresh ginger

STARTERS

Soup of the day ***€6.85***
Made fresh every day & served with sourdough

Chicken liver pâté ***€11.95***
Our famous in-house pâté with seasonal fruit chutney

Crispy squid ***€11.95***
With tomato & chilli oil

Spicy chicken wings ***€11.95***
with crème fraîche & garlic dip

Avocado & orange salad ***€12.75***
With spiced pecans

Hummus with pickled cucumber ***€10.95***
Made with cumin spice, served with warm flat bread

Pear & spiced pecan salad ***€9.95***
With a creamy Cashel blue dressing

Prawn tempura ***€14.20***
With mango salsa

Clonakilty black pudding ***€10.95***
with apple, bacon & balsamic

Garden beetroot salad ***€9.95***
With pomegranate & Macroom buffalo mozzarella

Duncannon smoked salmon ***€14.75***
With avocado & fresh horseradish

Silverhill home-made duck terrine ***€12.75***
With grape & plum relish

STEAK BAR

[West Cork 28 day dry aged beef]

Our award-winning 28 day aged premium beef is sourced from the grass finished cattle of West Cork & aged on the bone for enhanced flavour, the marbling score is 3–4 the optimum combination of marbling & maturation.

150g Sirloin steak salad ***€18.95***
Sliced sirloin steak with avocado, crispy potatoes & pickled red onion

300g Rib Eye steak ***€26.50***
Fried cauliflower, Cashel blue & bacon sauce

250g Sirloin steak ***€29.95***
Chargrilled dry aged sirloin steak with green peppercorn sauce

200g Fillet of beef ***€31.95***
Chargrilled dry aged fillet, Ballyhoura wild mushrooms & spinach, slow roasted tomato aioli

450g Côte de bœuf ***€38.50***
Tenderstem broccoli & tarragon dressing

MAINS

Duncannon black sole on the bone ***€30.50***
With fennel & ginger, saffron sauce

Risotto ***€23.45***
With wild mushrooms & rocket

Fiery fish stew ***€24.75***
With rice & salad

Free range chicken ***€26.50***
With serrano & mozzarella stuffing, tomato & black olive sauce

Duncannon monkfish ***€29.95***
With chargrilled vegetables, chilli & lime dressing

Duncannon scallops ***Small*** ***Large***
With home-made linguine, roast cherry tomato & spinach sauce ***€14.25*** ***€28.50***

One of the following is included with your main,
Homemade fries/Onion rings/Stirfry vegetables
Creamy champ/Boiled rice/Saute potatoes
Extra portion ***€3.95***

SIDES

Chinese noodles with chilli oil/Polenta chips with truffle oil/Creamed spinach with roasted garlic ***€4.95***

Salad greens & vine tomatoes with basil & toasted hazelnuts ***€5.95***

VEGETARIAN, VEGAN & CHILDRENS MENUS AVAILABLE FOR SPECIALS SEE BLACKBOARD

RESTAURANT DINNER

THE BALLYMORE INN

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 Shropshire blue & gubbeen cheese, home-made quince jelly & oat biscuits	*€9.50*

Add a glass of Tawny port to make it, €13.50

TEA/COFFEE

Tea	*€2.75*
Herbal tea Green/Chamomile/Earl Grey/Peppermint	*€2.75*
Coffee	*€2.95*
Espresso	*€2.95*
Macchiato	*€2.95*
Flat white	*€3.25*
Double espresso	*€3.50*
Cappuccino	*€3.25*
Latte	*€3.25*
Coffee with homemade florentine, flapjack, shortbread or a gluten free chocolate & goji berry bar	*€4.95*
Hot chocolate Made with rich dark Belgian chocolate & marshmallows	*€3.50*