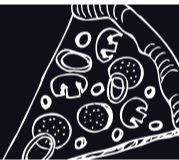


RESTAURANT

THE BALLYMORE INN



STONE OVEN PIZZA



- 1 **Margherita** [1,7] €12.95
Tomato sauce, mozzarella & basil
- 2 **Hot & spicy** [1,7] €14.95
The margherita topped with pepperoni, fresh chillies & chilli oil
- 3 **Clonakilty black pudding** [1,7] €17.15
Clonakilty black pudding, crispy bacon, mushroom & garlic
- 4 **Ardsallagh goat's cheese** [1,7] €18.25
With roasted red pepper & pesto
- 5 **Ballyhoura wild mushroom** [1,7] €19.35
With parmesan, smoked mozzarella, fresh spinach & chilli oil

EXTRA TOPPINGS €3.50

DESSERTS



- Tart of the day with cream/ice cream** [1,3,7,8] €7.95
- Chocolate panna cotta, oranges & caramel** [3,7] €7.95
- Lime posset with blackberry compote** [3,7] €7.95

Seasonal fruit bowl with praline ice cream & butterscotch sauce [3,7,8] €7.95

Flourless chocolate cake [3,7] €7.95

Pistachio macaroon meringue with fresh fruit & passion fruit syrup [3,7,8] €7.95

Warm chocolate brownie with vanilla ice cream [1,3,7] €7.95

Home-made chocolate, praline & vanilla ice cream with chocolate chip cookie [1,3,7,8] €7.95

Hot chocolate pudding with salted caramel + 15 mins [1,3,7,8] €8.25

Plate of homemade biscuits [1,3,5,7,8] €4.25

Cheese special [1,7] €10.75

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

Add a glass of Tawny port to make it, €14.95

Tea €2.95

Coffee, Espresso €3.15

Cappuccino, Latte [7] €3.50

Hot Chocolate [7] €3.75

Made with rich dark Belgian chocolate with marshmallows

Coffee with a homemade florentine, flapjack, shortbread or a gluten free chocolate & goji berry bar [1,3,5,7,8,11] €5.35

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



Special lunch on the run [1,3,5,7,8,9,11] €12.85
[Mon-Fri until 5pm]

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

Fresh juices €4.80

Orange & pink grapefruit / Apple & fresh ginger

STARTERS



Soup of the day [1,3,7,9,11] €7.50

Made fresh every day & served with sourdough

Chicken liver pâté [1,7,8,10] €12.85

Our famous in-house pâté with seasonal fruit chutney

Crispy squid [1,14] €13.50

With tomato & chilli oil

Spicy chicken wings [7] €13.25

With crème fraîche & garlic dip

Hummus with pickled cucumber & kimchi [1,4,10,11] €12.10

Made with cumin spice, served with warm flat bread

Chinese pear & spiced pecan salad [7,8,10,11] €11.00

With a creamy Cashel blue dressing

House salad of the day €11.00

Ask server

Prawn tempura [1,2,3,10] €17.15

With slow roast tomato aioli

NICE & SPICY



Thai green chicken curry [1,4,5,11] €19.30

Made with whole spices and fresh green chillies

Sìchuān pork & pickled ginger stir fry [4,6] €19.30

Thinly sliced pork cooked with Chinese spices

Prawn linguine [1,2,3,12] €24.20

Cooked with garlic, fennel, cherry tomatoes & chilli

Grilled Toulouse sausages & champ [7,12] €18.25

With spicy red wine & onion gravy

STEAK BAR

[West Cork 28 day dry aged beef]



200g Sirloin steak [1,3,6,10,12] €26.35

Chargrilled sirloin steak with crispy onions & tarragon aioli

200g Fillet medallions [6,10,12] €31.70

Chargrilled fillet medallions with grilled aubergine, & harissa dressing

150g Sirloin steak salad [6,10] €21.45

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

150g Sirloin steak sandwich [1,3,10] €21.45

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

MAINS



Duncannon fish of the day €19.75

Ask server

Irish beef burger [1,3,7,11] €17.15

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

Duncannon fish & chips [1,3,4,10] €19.75

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

Avocado, orange & pecan salad [8,10,11] €13.30

With déise honey & lemon dressing

With chargrilled freerange chicken & a side order €19.30

Duncannon fillet of salmon [1,4,7] €25.75

With crispy courgettes, lemon sauce & tomato relish

Charcuterie plate [1,7,8,10] €18.25

With homemade chicken liver pâté, salami & Serrano ham

Fresh herb falafel & naan bread [1,10,11] €17.15

With shredded cabbage salad & green tahini sauce

Saffron risotto [7] €21.45

With wild mushrooms, rocket & basil oil

Lamb bolognese [1,3,7,11] €19.90

With garlic naan bread

Chargrilled chicken salad [3,8,10,11] €19.30

With cashew nuts, grapes & herb dressing

One of the following is included with your main,

Homemade fries/Onion rings/Stirfry vegetables

Creamy champ/Boiled rice/Saute potatoes [1,3,7,10]

Extra portion €4.25

SIDES



Chinese noodles with chilli oil/ €5.35

Chargrilled seasonal vegetables with parmesan & olive oil [7]

Salad greens & vine tomatoes with basil & toasted hazelnuts [8,10,11] €6.40

SPECIALS & FISH OF THE DAY
[See Blackboard]

VEGETARIAN, VEGAN & CHILDRENS MENUS AVAILABLE

ALLERGENS

1 Cereals | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7 Milk/Cream | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphur dioxide | 13 Lupin | 14 Molluscs

Further allergen information available on request