Ballymore Inn Restaurant A La Carte Menu

Ballymore Inn

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation


This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
## STARTERS AND SALADS

- Chicken, sweetcorn & spinach soup - €7.50
- Duncannon cold smoked trout with avocado, pink grapefruit & compesty creme fraiche - €11.50
- Clonakilty black pudding with warm haricot beans, cherry tomatoes & aged balsamic - €9.50
- Spicy chicken wings - small - €9.95, large - €11.95
- Chicken liver pate with house tomato chutney - €11.50
- Avocado & orange salad with spiced pecans - €11.50
- Ardsallagh goat’s cheese bruschetta with toasted hazelnuts, redcurrent & rocket salad - €9.50

## MAI NS

- Chargrilled dry aged west cork sirloin with green peppercorn sauce 25oz - €28.50
- Lamb cutlets with smoked paprika & roast garlic - €28.50
- Chargrilled chicken salad with macadamia nuts, dates & mango dressing - €22.50
- Duncannon salmon with crispy courgettes & lemon - €23.50
- Risotto with wild mushroom & green beans - €20.50
- Dry aged west cork fillet of beef with tarragon aioli - €29.50
- Duncannon monk fish with hot cucumber & dill sauce - €26.50
- Roast stuffed quail with grapes & tarragon sauce - €26.50

All main courses served with a choice of – champ, home fries, noodles, rice or salad

Extras all €3.95

We source our beef, lamb, pig meat, chicken, ducks & eggs only from quality assured Irish farms and Duncannon fresh Irish fish.

Guided by the principles of sustainability our award winning 28 day dry-aged premium beef is sourced from the grass finished cattle of west cork and aged on the bone for enhanced flavour, the marbling score is 3-4, the optimum combination of marbling & maturation.

The Ballymore Inn, Main Street, Ballymore Eustace, Co. Kildare.
Tel: 353 45 864585 Email: theballymoreinn@eircom.net

---

### RESTAURANT A LA CARTE DI NNER

### STARTERS AND SALADS

- Chicken, sweetcorn & spinach soup - €7.50
- Duncannon cold smoked trout with avocado, pink grapefruit & compesty creme fraiche - €11.50
- Clonakilty black pudding with warm haricot beans, cherry tomatoes & aged balsamic - €9.50
- Spicy chicken wings - small - €9.95, large - €11.95
- Chicken liver pate with house tomato chutney - €11.50
- Avocado & orange salad with spiced pecans - €11.50
- Ardsallagh goat’s cheese bruschetta with toasted hazelnuts, redcurrent & rocket salad - €9.50

### MAI NS

- Chargrilled dry aged west cork sirloin with green peppercorn sauce 25oz - €28.50
- Lamb cutlets with smoked paprika & roast garlic - €28.50
- Chargrilled chicken salad with macadamia nuts, dates & mango dressing - €22.50
- Duncannon salmon with crispy courgettes & lemon - €23.50
- Risotto with wild mushroom & green beans - €20.50
- Dry aged west cork fillet of beef with tarragon aioli - €29.50
- Duncannon monk fish with hot cucumber & dill sauce - €26.50
- Roast stuffed quail with grapes & tarragon sauce - €26.50

All main courses served with a choice of – champ, home fries, noodles, rice or salad

Extras all €3.95

We source our beef, lamb, pig meat, chicken, ducks & eggs only from quality assured Irish farms and Duncannon fresh Irish fish.

Guided by the principles of sustainability our award winning 28 day dry-aged premium beef is sourced from the grass finished cattle of west cork and aged on the bone for enhanced flavour, the marbling score is 3-4, the optimum combination of marbling & maturation.

The Ballymore Inn, Main Street, Ballymore Eustace, Co. Kildare.
Tel: 353 45 864585 Email: theballymoreinn@eircom.net