2014

Ballymore Inn Restaurant A La Carte Menu

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RESTAURANT A LA CARTE DINNER

STARTERS AND SALADS

• Chicken, sweetcorn & spinach soup - €7.50
• Duncannon cold smoked trout with avocado, pink grapefruit & combsy crème fraîche - €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, redcurrant & rocket salad - €9.50

MAINS

• 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 mushrooms & 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.