

Autumn Lunch Menu

@ The Ballymore Inn

Lunch Menu served Wednesday - Saturday 12.30 - 4pm

LIGHTER OPTIONS, SALADS & SHARING.....

Mezze Plate (V) , Roasted red pepper hummus, falafel, babaganoush, homemade flatbread 1,8,10,11,12	13.95
Spicy Chicken Wings , toasted sesame seeds, creme fraiche & garlic dip 1,6,7,11 (Sharing bowl 15.95)	9.95
Potato Skins , Hegartys cheddar & parmesan sauce, crispy bacon 1,7	11.95
Duncannon Seafood Chowder , hake & smoked haddock, with brown treacle bread 1,4,7 (Coeliac.Adaptable)	13.95
Chicken Liver Pate , Apricot chutney, mornings fresh toasted sourdough 1,6,7 (C.A)	13.50
Smoked Knockanore, Tomato & Red Pepper Arancini (V) Tomato & basil sauce, aged parmesan 1,3,7	13.95
Avocado & Orange Salad (V) , Sliced avocado & orange, spiced pecans, honey lemon dressing 7,8,10,11,12 (Add a chicken breast & a side 23.95)	13.95

SAMBOS.....

The Ballymore Inn BLT , Chargrilled sourdough, crispy O'Neill's bacon, Tomato, smashed avocado, basil mayo, house fries or soup 1,7 (C.A)	17.90
Duncannon Fish Burger , Panko crumbed hake, garden salad, signature citrus slaw, dill & lemon aioli on toasted brioche, house fries or soup 1,3,4,7,10,12	17.90
Ploughmans Sambo , Honey glazed Irish ham, Hegartys cheddar, cucumber & pickle salad, apricot chutney, on homemade brown treacle bread, house fries or soup 1,7,10,12 (C.A)	17.90
Hereford Steak Sandwich , Chargrilled sourdough, 6oz Hereford sirloin steak, horseradish creme fraiche, tobacco onions, mushroom, mustard mayo, rocket 1,7,10,12	23.95

Allergens- 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5.Peanuts 6. Soybeans 7. Dairy 8. Nuts
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14 Molluscs

MENU CLASSICS.....

The Ballymore Inn Beef Burger <i>Hegartys cheddar, tomato, lettuce, bacon jam, whole grain mustard mayo, fries 1,3,7,8,12 (C.A)</i>	20.50
Duncannon fish & chips <i>Hake from Duncannons of New Ross, Dew drop lager batter, pea puree, fries, tartare sauce 1,3,4,7,10,12</i>	23.95
Chicken Korma , <i>Roasted sweet potato & butternut squash, spiced yoghurt & almond sauce, homemade naan bread 1,7,8, (C.A) (Vegetarian option 18.50)</i>	25.50
Prawn Linguine , <i>Homemade linguine, creamy hazelnut pesto, black kale, fried broccoli, parmesan shavings, garlic croute 1,2,3,7,8,12 (Vegetarian option 18.50)</i>	25.50

Your server will inform you of today's fresh pan fried fish from Duncannon along with our other daily specials and should you wish a cooked steak we have sirloin & fillet options always available. We also have a separate Vegetarian & Vegan menu available.

EXTRA SIDES

Bowl of buttery champ mash potato , <i>scallions</i>	5.50
Bowl of saute baby potatoes , <i>chives</i>	5.50
Bowl of garden greens , <i>tossed in ginger</i>	5.50
Bowl of naked potato skins , <i>seasoned with maldon salt</i>	5.50
Bowl of polenta fries , <i>hollandaise sauce</i>	5.50

DESSERTS

Tart of the day <i>With cream or ice cream 1,3,7,8</i>	9.45
Warm chocolate brownie <i>Vanilla ice cream 1,3,7</i>	9.45
Lemon curd on pistachio meringue <i>raspberries & fruit coulis 1,3,7,8 (C.A)</i>	9.45
Glenowen ice cream <i>Chocolate, praline & vanilla with cookie 1,3,7,8 (C.A)</i>	8.95
Poached pear <i>Praline ice cream, orange tuile, butterscotch sce 1,7,8,12 (C.A)</i>	9.45

Tea or Americano with a homemade florentine, shortbread or gluten free choc, almond & medjool date bar **8.95**

Check out our Kitchen Shop which stocks our fresh breads, tarts, dressings, handmade chocolates & stock from our Sister premises Firecastle in Kildare town & craft beers from our brewery in The Dewdrop Brewhouse in Kill Co. Kildare.

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