

Sunday Fayre

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THE **BALLYMORE** INN

2 Courses 34.95 euro & 3 Courses 39.95 euro

STARTERS

Wild mushroom & smoked mozzarella arancini (V)

In a parsley aioli 1 wheat, 3,7,12

Potato skins

Hegarty's cheddar & parmesan sauce, crispy bacon 1 wheat, 7

Spicy chicken wings

Toasted sesame seeds, creme fraiche & garlic dip 6,7,11

Avocado & orange salad (V)

Sliced avocado & orange, spiced pecans, honey lemon dressing 7,8,10,11,12

Prawn tempura (5 euro supplement)

Edamame bean & wakame, ponzu, sriracha mayo 1 wheat, 2,7,12 (C.A)

Chicken liver pate

Homemade apricot chutney, freshly baked toasted sourdough 1 wheat, 6,7,12 (Coeliac.Adaptable)

MAIN COURSES

Duncannon lemon crusted hake

Pan fried with chargrilled courgette & peppers, butter tomato sauce 1 wheat,4,7 (C.A)

Pan roasted chicken supreme

with gorgonzola & smoked bacon croquette, spinach, port jus 1 wheat, 3,7,10,12

12 hour braised featherblade of beef (4 euro supplement)

Green beans, carrot & orange puree, honey roast parsnip, champ mash 7,12

The Ballymore Inn beef burger

Hegartys cheddar, tomato, lettuce, bacon jam, whole grain mustard mayo, crispy gherkins, fries 1 wheat,3,4,7,12 CA)

Thai green curry (choice of chicken or prawns 4 euro supplement for prawns)

Asian greens, lemongrass, fresh coriander, basmati rice, homemade naan bread 1 wheat,7 (C.A)

Tender aged Hereford 9oz sirloin (8 euro supplement)

Caramelised celeriac, onion rings, mushroom & thyme jus 1 wheat, 7,12 (C.A)

Stone baked pizza (Will be charged as per A La Carte Menu)

choose from any of our pizzas off our A La Carte Menu please ask your server for menu

Vegan & Vegetarian Menu Available Please Ask Your Server

DESSERTS

Tart of the day

with cream or ice cream 1 wheat,3,7,8

Eton Mess

with crushed meringue, lemon curd, fresh berries, cream & a lemon biscuit 1 wheat,3,7

Warm chocolate brownie,

vanilla ice cream 1 wheat,3,7

Sticky toffee pudding

Walnut crumb, caramel sauce, vanilla ice cream 3,7,8

Lemon cheesecake

Candied citrus peel, cream & vanilla ice cream 1,3,7

Poached pear

Praline ice cream, orange tuile, butterscotch sauce 1,7,8,12 (C.A)

Cheese & port board, *selection of Irish cheeses, black pepper crackers, apricot chutney, grapes, Quinta Vale D Maria Reserva Port 1,7,12* **17.00**

Cheese & whiskey pairing, *Fercullen single malt whiskey from Powerscourt Distillery Co Wicklow paired with Hegartys Cheddar from Co Cork, black pepper crackers 1,7,12* **13.50**

Liqueur coffees, *choose from cognac, baileys, tia maria or whiskey 7,12* **8.00**

Espresso martini, *Istil vodka, coffee liquor, espresso shot, chocolate dusting* **13.50**

Herbal tea, *choose from Peppermint, Camomile, Earl grey or Green Tea* **4.50**

Americano **3.95**

Espresso **3.95**

Tea **3.70**

Flat white **4.35**

Cappuccino **4.55**

Latte **4.75**

Homemade florentine, shortbread or gluten free & vegan hazelnut clusters **4.50**

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