



BALLYKEALEY HOUSE

At Ballykealey House we take pride in our use of local and Irish produce, with a strong emphasis on seasonality and sustainability when choosing ingredients and planning menus.

With this in mind, we have sourced and chosen suppliers who share our philosophy.

Our menus are derived from the seasons and inspired by the wonderful quality and freshness of Irish food which is available to us.

Our kitchen team's belief, is to then produce both classic and innovative dishes with the best produce attainable, firstly letting the ingredients shine, by simple cooking methods, using their craft to make dining at Ballykealey a memorable experience.

Here are some of the local food heroes that supply us:

***BALLON MEATS, CARLOW***

***BALLON FREE RANGE EGGS, CARLOW***

***CARLOW FARMERS MARKET***

***MALONE FRUIT FARM, BALLON, CARLOW***

***THE CHOCOLATE GARDEN, TULLOW, CARLOW***

***HOSEY FRUIT AND VEGETABLES, CARLOW***

***ATLANTIS SEAFOOD, KISH FISH***

***BALLINWILLEN ORGANIC GAME***

***CODD MUSHROOMS, TULLOW, CARLOW***

Food and beverage items for sale contain the following allergens:

ALLERGENS: Peanuts (PN) Tree Nuts (TN) Sesame (SE) Wheat (WH) Lupin (LP) Eggs (EG) Milk (MK) Soya (SY) Fish (FH) Crustaceans (CS) Molluscs (MS) Celery (CY) Mustard (MD) Sulphites (SP)

Vegetarian (V) All dishes may contain traces of nuts

If you suffer from or have the potential to suffer from allergies even though the allergens are listed on the menus, please contact one of our staff and inform us of your dietary requirements.



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## DINNER MENU

Millbank farm Summer vegetable soup, roasted sage and hazelnut homemade brown soda bread WH LP CY MK EG TN	€8
Chicken liver parfait, grilled brioche, pickled red onion jam, confit of pear WH EG MK MD	€10
Pan fried Wexford scallops, twelve-hour roast McCarren pork belly, cream of cauliflower, wild gooseberries TN FH CS MD MK	€14
Arborio risotto, wild mushrooms, baby beets, truffle oil dressing	€12
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Prime 28-day dry aged Hereford fillet steak, shallot puree, pont neuf chips, buttered Drummond farm Irish asparagus, marrow and red wine gravy WH EG CY MD	€32
Fillet of Cod, pan-fried with thyme butter, fennel puree, lobster and parsley bisque, new potatoes FH MS MK CS CY	€28
Roast Wicklow farm maple cured lamb rump, broad beans and wild garlic, gruyere potatoes, mint glace de viande CY MD  LP MK TN	€28
Pan seared Skeaghanore duck breast, star anise caramel rhubarb, pommes fondant, Vichy carrots, blackberry vinaigrette CY MD LP	€25
Roast butternut squash, curried pearl barley, butternut, sage dressing, vegetable crisps	€22
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Warm spiced apple crumble, custard, vanilla ice cream TN WH EG MK	€9
Lemon tart, Malone's berry compôte, raspberry sorbet TN EG MK	€9
Classic crème brûlée, fresh raspberries, toasted coconut, biscotti EG MK TN	€9
Chocolate fondant, toasted meringue, whipped cream MK EG TN WH	€9
Irish farmhouse cheese plate, apple, pear and fig chutney, cheese biscuits EG MK SP	€12