



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.



BALLYKEALEY HOUSE

SUNDAY MENU

Millbank farm Summer vegetable soup, roasted sage and hazelnut
homemade brown soda bread
WH|LP|CY|MK|EG|TN

Beetroot tart, goat's cheese, pine nuts, spiced beetroot, horseradish
TN|WH|EG|MK

Chicken liver parfait, toasted brioche, red onion jam
WH|EG|MK|MD

Pan fried Wexford scallops, twelve-hour roast McCarren pork belly, cream of cauliflower,
wild gooseberries
TN|FH|CS|MD|MK



Roast 28-day dry aged Irish Hereford striploin of beef, potato fondant, creamy mash,
roast vegetables, Yorkshire pudding, gravy
WH|EG|CY|MD

Pan roast Irish farm chicken supreme, wild mushroom sauce, creamy mash,
long stem broccoli
CY|MD|SP

Fillet of Cod pan-fried with thyme butter, fennel puree, lobster and parsley bisque, roast root
vegetables, creamy mash
FH|MS|MK|CS|CY

Roast Wicklow farm maple cured lamb rump, broad beans and wild garlic, gruyere potatoes,
mint glace de viande
CY|MD||LP|MK|TN

Roast butternut squash, curried pearl barley, butternut and sage dressing, vegetable crisps
WH|EG|LP|MK

ADDITIONAL SIDES:

Creamy mash, Fries, Grilled Summer greens, Ballykealey leaf salad, €4 each



Warm spiced apple crumble, custard, vanilla ice cream TN|WH|EG|MK

Lemon tart, raspberry sorbet TN|EG|MK

Classic crème brûlée, toasted coconut, fresh raspberries EG|MK|TN

Irish farmhouse cheese plate, apple, pear, and fig chutney EG|MK|SP



Tea or Coffee

4 COURSE MENU: €34

Starters: €9 Main Courses: €19 Desserts: €9