



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.

We are proud members of "Good Food Ireland"

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

O' NEILL'S DRY CURED BACON ENNISCORTHY

THE CHOCOLATE GARDEN, TULLOW, CARLOW

CLODAGH CORCORAN @ LOAF BAKERY, 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

Winter Vegetable, Barley and Garden Herb Broth, homemade brown soda bread €8
WH|LP|CY|MK|EG

Goose Liver Parfait, toasted brioche, pickled red onion jam €10
WH|EG|MK|MD

Pan Fried Hand Dived Scallops, O'Neill's pork belly, cauliflower puree, apple gel €14
TN|FH|CS|MD

Arborio Risotto, wild mushrooms, baby beets, truffle oil dressing €12

Aged Hereford Rib Eye Steak, red wine jus, roasted carrot & spiced maple puree, pommes dauphinoise, crispy leek €29

WH|EG|CY|MD

Pan-fried Sea Bream, thyme butter, fennel puree, lobster, and parsley bisque,
new potatoes €26

FH|MS|MK|CS|CY

Duck Breast, star anise caramel onion, Vichy carrots, roasted figs, blackberry vinaigrette,
potato fondant €25

CY|MD|LP

Roast Butternut Squash, curried pearl barley, butternut and sage dressing, vegetable crisps
€22

Coconut Panna Cotta, pineapple crisp, pineapple, and mint salsa €9
TN|WH|EG|MK

Chocolate Fondant, hazelnut ice cream, textures of strawberries €9
TN|EG|MK

Classic Crème Brûlée, fresh raspberries, toasted coconut, almond sable €9
EG|MK|TN

Irish Farmhouse Cheese Plate, apple, pear and fig chutney, cheese biscuits €12
EG|MK|SP