



BALLYVOLANE

HOUSE



MENU

SPRING

Homemade nettle soup with Pernod

Union Hall crabmeat creme brulée,
tomato salsa, Melba toast

Walled-garden seakale, Hollandaise sauce



Roast marinated butterflied leg of McGrath's lamb,
green sauce

Wild garlic mash

Sautéed leeks and walled-garden asparagus

Fennel and Rocket salad



Dark chocolate tart

Poached pears

Homemade pistachio nut ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions



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MENU

AUTUMN

Half the garden soup

House-cured wild salmon gravlax,
dill-mustard sauce, cucumber pickle

Sautéed wild chanterelles and garlic on toast



Roast sirloin of McGrath's beef, sauce Bèarnaise

Walled-garden Sharpe's Express potatoes

Sautéed walled-garden courgettes

Dressed garden salad leaves



Wild blackberry and garden apple crumble

Whipped cream

Homemade brown bread ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions



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MENU

WINTER

Walled-garden Jerusalem artichoke soup

Gubbeen chorizo, warm potato, spring onion salad

Chicken liver parfait, onion marmalade, Melba toast



Roast loin of Caherbeg bacon, parsley sauce

Chive champ potatoes

Sautéed Savoy cabbage

Roasted roots



Syrup sponge pudding

Berry compote

Homemade vanilla ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions



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SUMMER

Chilled cucumber soup

St. Tola goat's cheese, walled-garden beetroot
and rocket salad

Devilleed McGrath's lamb's kidneys on toast



Roast whole Union Hall Halibut, lemon-caper-butter

Walled-garden blue potatoes

Walled-garden rainbow chard and Tuscan kale

Dressed garden salad leaves



Syrup sponge pudding

Berry compote

Homemade vanilla ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions