



RESTAURANT  
**FIFTY EIGHT**

AT BALLYGARRY HOUSE  
Estd. 1958

## À La Carte Menu

### Appetisers

#### **John Griffin's Black Pudding €11.50**

award winning toasted bÁCÚS brioche, red onion chilli jam & eve's leaves piccalilli.

"From a passion for growing flowers and herbs, Eve & Eamonn produce award winning relishes and jams from their gardens and kitchens in Cahersiveen"

#### **Pan Seared Kenmare Bay Scallops €15.95**

pickled fennel, apple ravioli, lumpfish caviar, dashi (GF)

"Caught off the coast of Kenmare by our supplier, Star Seafood"

#### **Macroom Mozzarella €10.50**

tomato tartare, macerated heirloom tomato, tomato crisp (GF)

"Johnny Lynch was the first Irish producer of buffalo mozzarella, from Cill na Martra, Macroom"

#### **West Cork Chicken Liver Mousse €10.95**

black grape confit, herb infused tartlet, pickled grape gel, roasted nut crumb (GF- Option)

"Free range ingredients from Kiely's of Cork"

#### **Kerry Salt Baked Celeriac €9.50**

torched celeriac, celeriac puree, mushroom cep powder, green apple gel, granny smith apple, puffed barely. (V) (GF- Option)

"At Ballygarry we do our best to support local vegetable producers where possible, selecting the finest ingredients from local growers"

#### **Daly's Award Winning Organic Irish Oaked Smoked Salmon €12.95**

compressed cucumber, watermelon, nori cracker, sesame seed textures, avocado puree. (GF)

"With 5 boats, Daly's have been catching fresh Irish fish from Cahersiveen, Portmagee, and Castletownbere"

#### **Restaurant 58 Soup of the Evening €6.95**

served with home baked brown bread (GF- Option)

"All our soups are gluten free with gluten free bread available"

#### **Ballygarry's Shellfish & Seafood Chowder €8.95**

served with home baked brown bread

"Our fish is sourced from local suppliers"





RESTAURANT  
**FIFTY EIGHT**

AT BALLYGARRY HOUSE  
Estd. 1958

## Main Courses

### **Griffin's Char Grilled Prime Kerry Steak**

sautéed wild mushrooms, braised roscoff onion,

Striploin 9oz €31.50 choice of brandy & pepper sauce, garlic butter, café de paris butter

Fillet 8oz €38.50 or cashel blue cheese sauce

“Roscoff onions are a French sweet onion sourced from local suppliers”

### **North Kerry Lamb €27.95**

seared lamb rump, mint pea puree, glazed baby turnip & natural jus (GF)

“John Griffin craft master butcher in Listowel”

### **Crispy Roast Half Silverhill Duckling €28.50**

celeriac purée, kumquat reduction (GF)

“Silverhill in Emyvale is where we source our duck”

### **Roulade of Feighcullen Farm Chicken €24.50**

wrapped in crispy corn fed chicken skin, BBQ drumstick, charred corn, sweetcorn puree (GF)

“Our chicken is sourced from Marie, Aine, Emma & Billy Jr. from Rathangan, Co.Kildare”

### **Pan Seared Fillet of Stonebass €27.95**

roasted fennel, castletownbere clams & chorizo cream (GF)

“From our main supplier, Daly's, using their boats the Rose, Catriona & Tia Rose”

### **Fenit Coast Cod €27.50**

locally caught mussels, foraged samphire & creamy lemon veloute (GF)

“Line caught cod off the coast of Kerry”

### **Wexford Pearl Barley Risotto €21.50**

roasted butternut squash, sage & kells bay cheese tuile

“Philip Murphy, Ballykerogue is our pearl barley producer,  
winning the glanbia dried barley award in 2021”

Ballygarry would like to thank you for dining with us this evening  
and helping us to support our Irish producers and farmers

Allergen information available on request

