



RESTAURANT
FIFTY EIGHT

Ballygarry Estate

Est. 1958

À La Carte Menu

Appetisers

Dingle Goats Cheese €13.95

carmelised fig, frize & pistachios (GF)

Salad of Poached Prawns €15.95

quinoa, citrus segments & avocado on a bed of fennel
& micro herb salad with a lime & basil dressing (GF)

Golden Crumbed Truffle Infused Mushroom Bon-Bon €13.95

parmesan cheese sauce, parmesan cracker, affila cress

Seared Castletownbere Scallops €16.95

cauliflower puree, quenelle of griffins black pudding
& sundriedfinished with a lemon dressing (GF)

Restaurant 58 Dingle Bay Crème Seafood Chowder €11.95

fish veloute, steamed seafood mie, fresh herbs (GF-Option)

Restaurant 58 Seasonal Soup of the Evening €10.95

served with a selection of house bread (GF- Option)





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Main Courses

10oz Chargrilled Fillet of Beef €39.50

truffle infused mushroom duxelle, caramelized banana shallots, beef bone & merlot reduction

Herb Crusted Rack of Kerry Lamb €39.50

pea puree, lyonnaise potatoes, baby carrots, mint jus

Pan Fried Fillet of Cod €27.50

Cassoulet of chorizo & butterbeans & roasted cherry tomatos, drizzled with pesto

Farm Roast Corn Fed Chicken Supreme €26.50

smoked pancetta & saffron polenta, wilted spinach, hunters sauce

Roast Aromatic Half Duckling €36.50

confit of duck leg. spring roll, celeriac puree, tenderstem broccoli, hoisin tamarin sauce

Pan Seared Fresh Salmon €27.50

puy Lentils with smoked chorizo, green pea puree, warm fennel salad, lemon dressing

Cumin Roasted Butternut Squash €18.95

pea puree, tomato & cucumber relish (Vegan) (GF)

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

