



BALLYGARRY

ESTATE HOTEL SPA

ALLERGEN LIST - RESTAURANT 58



STARTERS

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
Dingle goats cheese, carmelised fig, frize & pistachio	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Salad of poached prawns, quinoa, citrus segments & avocado on a bed of fennel & micro herb salad with a lime & basil dressing	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Golden crumbed truffle infused mushroom bon-bon	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Seared Castletownbere scallops	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
R58 Dingle bar crème seafood chowder	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Restaurant 58 speciality soup	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>



MAIN COURSE

Roast Aromatic Half Duck stir fry vegetable, honey glazed celeriac, hoisin tamarin sauce

Pan Seared North Kerry Lamb Rump crushed baby potato & garden pea, baby carrot & tenderstem broccoli, merlot & mint jus

Char-Grilled 9oz Striploin of Beef rustic root vegetable puree, braised beef cheek croquette, caramelised banana shallots & tenderstem broccoli

Cordon Bleu Royale with Parma Ham split basil & white wine velouté, oyster mushroom & asparagus, boulangere potato

Oven Baked Cajun Spiced Dorne of Atlantic Salmon lemon cous cous, fennel salad & mango salsa

Cumin Roasted Butternut Squash pea puree, tomato & cucumber relish (Vegan) (GF)

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Roast Aromatic Half Duck stir fry vegetable, honey glazed celeriac, hoisin tamarin sauce	○	○	○	○	○	⊗	⊗	○	○	○	○	⊗	⊗	○	○
Pan Seared North Kerry Lamb Rump crushed baby potato & garden pea, baby carrot & tenderstem broccoli, merlot & mint jus	○	○	○	○	○	○	⊗	○	○	⊗	○	○	⊗	○	○
Char-Grilled 9oz Striploin of Beef rustic root vegetable puree, braised beef cheek croquette, caramelised banana shallots & tenderstem broccoli	⊗	○	⊗	○	○	○	⊗	○	○	⊗	○	○	⊗	○	○
Cordon Bleu Royale with Parma Ham split basil & white wine velouté, oyster mushroom & asparagus, boulangere potato	○	○	○	○	○	○	⊗	○	○	⊗	○	○	⊗	○	○
Oven Baked Cajun Spiced Dorne of Atlantic Salmon lemon cous cous, fennel salad & mango salsa	○	○	○	⊗	○	○	○	○	○	○	○	○	⊗	○	○
Cumin Roasted Butternut Squash pea puree, tomato & cucumber relish (Vegan) (GF)	○	○	○	○	○	○	○	○	○	○	○	○	⊗	⊗	○



DESSERTS

	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY/BEANS	DAIRY MILK	GOATS MILK	NUTS	CELERY	MUSTARD	SEASAME	SULPHUR DIOXIDE	LUPIN	MOLLUSCS
Yuzu & black sesame cheesecake, served with citrus sorbet	X		X			X	X					X			
Blood orange crème brulee, mascarpone cream			X			X	X								
Warm chocolate pudding, served with vanilla bean ice cream	X		X			X	X								
Mojito posset, lime gel & coco crumb			X			X	X								
Valrhona dulcey & banana tartlet, crispy craquantes	X		X			X	X		X						





BREAKFAST

Eggs benedict, homemade hollandaise, grilled bacon on a toasted muffin

Drop scone pancakes, with local honey & lemon wedge

Bacon & egg butty, on a brioche bap with tomato relish

Full Irish, eggs, sausage, bacon, black & white pudding, tomato & mushrooms

Flahavans porridge, with Nádúr Spa honey

Scrambled egg & smoked salmon

Smashed avocado & tomato, toasted London bloomer, poached eggs

Poached/ scrambled eggs over toasted sourdough loaf

Chickpea scramble, sauteed mushrooms and guacamole

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Eggs benedict, homemade hollandaise, grilled bacon on a toasted muffin	X		X				X						X		
Drop scone pancakes, with local honey & lemon wedge	X		X				X								
Bacon & egg butty, on a brioche bap with tomato relish			X										X		
Full Irish, eggs, sausage, bacon, black & white pudding, tomato & mushrooms	X												X		
Flahavans porridge, with Nádúr Spa honey	X						X				X				
Scrambled egg & smoked salmon			X	X									X		
Smashed avocado & tomato, toasted London bloomer, poached eggs	X		X										X		
Poached/ scrambled eggs over toasted sourdough loaf	X		X				X		X				X		
Chickpea scramble, sauteed mushrooms and guacamole							X						X		



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ANY ADDITIONAL QUERIES PLEASE DO NOT
HESITATE TO ASK YOUR SERVER