



RESTAURANT
FIFTY EIGHT

AT BALLYGARRY ESTATE
Estd. 1958

Table D'Hoté Menu

Appetisers

Dingle Goats Cheese

carmelised fig, mixed nut crumb (GF)

Salad of Poached Prawns

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

parmesan cheese sauce, parmesan cracker, affila cress

Restaurant 58 Dingle Bay Crème Seafood Chowder

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

Restaurant 58 Seasonal Soup of the Evening

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





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Main Courses

Seared 9oz Striploin of Beef

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

Cordon Bleu Royale with Parma Ham

split basil & white wine velouté, oyster mushroom
& asparagus, boulangere potato

Over Baked Cajun Spiced Darne of Atlantic Salmon

lemon cous cous, fennel salad & mango salsa

Roast Aromatic Half Duck

stir fry vegetable, honey glazed celeriac,
hoisin tamarin sauce

Cumin Roasted Butternut Squash

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





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Dessert Menu

Yuzu & Black Sesame Cheesecake

served with citrus sorbet

Blood Orange Crème Brûlée

mascarpone cream (GF)

Warm Chocolate Pudding

served with vanilla bean ice cream

Mojito Posset

lime gel coco crumb

Valrhona Dulcey & Banana Tartlet

crispy craquantes



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



EST.  1958

