



RESTAURANT
FIFTY EIGHT

AT BALLYGARRY ESTATE
Estd. 1958

Appetisers

Dingle Goats Cheese <i>carmelised fig, mixed nut crumb (GF)</i>	€13.95
Salad of Poached Daly's of Caherciveen Prawns <i>quinoa, citrus segments & avocado on a bed of fennel & micro herb salad with a lime & pesto dressing (GF)</i>	€15.95
Golden Crumbed Truffle Infused Mushroom Bon-Bon <i>parmesan cheese sauce, parmesan cracker, affila cress</i>	€11.95
Seared Castletownbere Scallops <i>cauliflower puree, quenelle of griffins black pudding & sundried tomato finished with a lemon dressing (GF on request)</i>	€16.95
Restaurant 58 Dingle Bay Crème Seafood Chowder <i>fish veloute, steamed seafood mie, fresh herbs</i>	€11.95
Restaurant 58 Speciality Soup <i>please ask your server (GF)</i>	€10.95



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Main Course

Griffin's Of Listowel Char-Grilled 10oz Fillet of Beef	€39.50
<i>rustic root vegetable puree, braised beef cheek croquette, caramelised banana shallots & tenderstem broccoli (GF on request)</i>	
Kennelly's of Ballybunion Cordon Bleu Royale with Parma Ham	€26.50
<i>split basil & white wine velouté, oyster mushroom & asparagus, boulangere potato (GF)</i>	
Pan Seared North Kerry Lamb Rump	€39.50
<i>crushed baby potato & garden pea, baby carrot & tenderstem broccoli, merlot & mint jus (GF)</i>	
Oven Baked Cajun Spiced Darne of Atlantic Salmon	€29.50
<i>lemon cous cous, fennel salad & mango salsa (GF)</i>	
Roast Aromatic Half Duck	€36.50
<i>stir fry vegetable, honey glazed celeriac, hoisin tamarin sauce (GF)</i>	
Renard Point Pan Fried Fillet of Hake	€29.50
<i>fish cake mousseline, roasted vine tomato & capsicum, champagne velouté (GF)</i>	
Char Grilled Butternut Squash Steak	€21.50
<i>pickled beetroot, celeriac puree, rocket salad (Vegan & GF)</i>	

Ballygarry would like to thank you for dining with us, in turn helping us to support our Irish producers and farmers.

Allergen information available please ask your server