



RESTAURANT
FIFTY EIGHT

AT BALLYGARRY ESTATE
Estd. 1958

Appetisers

Dingle Goats Cheese <i>carmelised fig, mixed nut crumb (GF). 1,6a,6c,6d,6f</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.) 7,5,9</i>	€15.95
Golden Crumbed Truffle Infused Mushroom Bon-Bon <i>parmesan cheese sauce, parmesan cracker, affila cress. 3a,1</i>	€11.95
Seared Castletownbere Scallops <i>cauliflower puree, quenelle of griffins black pudding & sundried tomato finished with a lemon dressing (GF on request). 7,4,1,9</i>	€16.95
Restaurant 58 Dingle Bay Crème Seafood Chowder <i>fish veloute, steamed seafood mie, fresh herbs. 7,4,1,2</i>	€11.95
Restaurant 58 Speciality Soup <i>please ask your server (GF). 1,2</i>	€10.95



RESTAURANT
FIFTY EIGHT

AT BALLYGARRY ESTATE
Estd. 1958

Main Course

Griffin's Of Listowel Char-Grilled 10oz Fillet of Beef €39.50

*rustic root vegetable puree, braised beef cheek croquette,
caramelised banana shallots & tenderstem broccoli (GF on request). 3a,10,1,2,9*

Kennelly's of Ballybunion Cordon Bleu Royale with Parma Ham €26.50

*split basil & white wine velouté, oyster mushroom &
asparagus, boulangere potato (GF). 1,2,9*

Pan Seared North Kerry Lamb Rump €39.50

*crushed baby potato & garden pea, baby carrot &
tenderstem broccoli, merlot & mint jus (GF). 1,2,9*

Oven Baked Cajun Spiced Darne of Atlantic Salmon €29.50

lemon cous cous, fennel salad & mango salsa (GF). 4,9

Roast Aromatic Half Duck €36.50

stir fry vegetable, honey glazed celeriac, hoisin tamarin sauce (GF). 11,1,2,9

Renard Point Pan Fried Fillet of Hake €29.50

*fish cake mousseline, roasted vine tomato &
capsicum, champagne velouté (GF). 7,10,4,1,2,9*

Char Grilled Butternut Squash Steak €21.50

pickled beetroot, celeriac puree, rocket salad (Vegan & GF)9,13

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

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat, 4. Fish, 5. Mustard,
6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut,
h. Pine Nut, i. Cashew, 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg,
11. Soy, 12. Sesame Seeds, 13. Lupin, 14. Peanut.