



RESTAURANT
FIFTY EIGHT

AT BALLYGARRY ESTATE
Estd. 1958

Sample Table D'hote Menu

Appetisers

Dingle Goats Cheese

carmelised fig, mixed nut crumb (GF). 1,6a,6c,6d,6f

Salad of Poached Daly's of Caherciveen Prawns

quinoa, citrus segments & avocado on a bed of fennel & micro herb salad with a lime & pesto dressing (GF.) 7,5,9

Golden Crumbed Truffle Infused Mushroom Bon-Bon

parmesan cheese sauce, parmesan cracker, affila cress. 3a,1

Restaurant 58 Dingle Bay Crème Seafood Chowder

fish veloute, steamed seafood mie, fresh herbs. 7,4,1,2

Restaurant 58 Speciality Soup

please ask your server (GF). 1,2



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Main Course

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

*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

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

Oven Baked Cajun Spiced Darne of Atlantic Salmon

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

Roast Aromatic Half Duck

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

Char Grilled Butternut Squash Steak

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



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Dessert Menu

Blueberry Cheesecake

served with vanilla bean ice cream 3a,10,1,12,9

Cappuccino Crème Brûlée

served with a whipped chantilly (GF) 10,1

Warm Chocolate Pudding

served with vanilla bean ice cream 3a,10,1

Valrhona White Chocolate & Lime Cremaux

3a,10,1

Chef Roy's Dessert of the Evening

please ask server

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.