



RESTAURANT
FIFTY EIGHT

AT BALLYGARRY ESTATE
Estd. 1958

Appetisers

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| Warm Nut Crumbed Goats Cheese (GF)
<i>oven roasted mixed beetroot, beetroot puree, fresh figs,
balsamic reduction (1,6a,6c,6b,6f,6d,9)</i> | €15.95 |
| Kenmare Bay Oak Smoked Salmon (GF)
<i>celeriac remoulade, citrus & horseradish sour cream. (10,4,5,1,9)</i> | €15.95 |
| Wild Mushroom & Barley Risotto Bon Bon
<i>herb truffle aioli. (1,3,3a,3c,5,10,9)</i> | €14.95 |
| Pan Seared Dingle Bay Scallop (GF)
<i>griffins black pudding mousse, apple butter, garden pea puree (1,3c,3a,3d,7,9)</i> | €19.95 |
| Corned Beef & Cabbage Hash
<i>poached hens egg, hollandaise sauce, guinness wholegrain mustard.(1,5,9,10)</i> | €16.95 |
| Restaurant 58 Dingle Bay Crème Seafood Chowder
<i>fish veloute, steamed seafood mie, fresh herbs. (7,4,1,3a)</i> | €14.95 |

Main Course

Pan Seared Sea Bass (GF) €36.50
champ potato purée, lemon beurre blanc. (1,4,9,7,2)

Roast Rump of North Kerry Lamb (GF) €43.50
served pink, rosemary infused, roasted carrots & fine beans, creamed potato, mint jus. (1,9,2)

Three Pepper & Honey Roasted Duck Breast (GF) €39.50
coriander dauphinoise and a red cherry jus. (1,9,11)

Pan Seared Hake €36.50
brioche herb crust, chive potato gnocchi, tuscan tomato, vegetable and olive sauce. (3a,4,7,10,9,7)

Roasted Butternut Squash (GF & V) €26.95
cauliflower pakora, herb puree, roasted chestnut mushrooms and shallots. (9)

Morille Mushroom Stuffed Chicken Breast (GF) €33.50
butter nut puree, baby leeks, parmesan roasted new potatoes and a rich mushroom sauce. (1,2,9)

Grill Selection (GF)

Grilled 8oz Prime Irish Fillet Steak €47.50

Grilled 9oz Prime Irish Striploin Steak €45.50

Grilled 14oz Prime T Bone Steak €62.50

selection of vegetables and garnish of tomato, mushroom and pea shoots on the plate. (1,9)

Choose one side:

cream potatoes (GF) (1,9)

mac & cheese (1,9,3a,10)

home cut fries (GF)

Choose one sauce:

red wine & shallot jus (9,2)

wild mushroom café au lait (GF) (9,12)

mixed peppercorn sauce (9,12)

hollandaise sauce (9, 1, 10)

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.