



BALLYVOLANE

HOUSE



# MENU

SPRING

Homemade nettle soup with Pernod

Union Hall crabmeat creme brulée,  
tomato salsa, Melba toast

Walled-garden seakale, Hollandaise sauce



Roast marinated butterflied leg of McGrath's lamb,  
green sauce

Wild garlic mash

Sautéed leeks and walled-garden asparagus

Fennel and Rocket salad



Dark chocolate tart

Poached pears

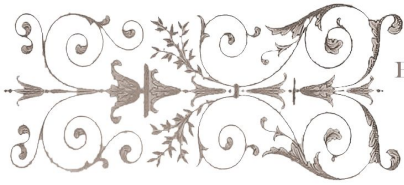
Homemade pistachio nut ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions



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# MENU

AUTUMN

Half the garden soup

West Cork organic salmon gravlax,  
cured with Bertha's Revenge Gin,  
dill-mustard sauce, cucumber pickle

Sautéed wild chanterelles and garlic on toast



Roast sirloin of McGrath's beef, sauce Bèarnaise

Walled-garden Sharpe's Express potatoes

Sautéed walled-garden courgettes

Dressed garden salad leaves



Wild blackberry and garden apple crumble

Whipped cream

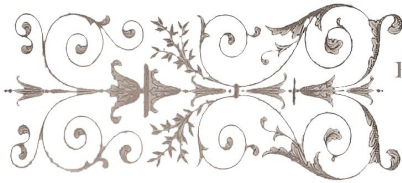
Homemade brown bread ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions



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# MENU

WINTER

Walled-garden Jerusalem artichoke soup  
Gubbeen chorizo, warm potato, spring onion salad  
Chicken liver parfait, onion marmalade, Melba toast



Roast loin of Caherbeg bacon, parsley sauce  
Chive champ potatoes  
Walled-garden Savoy cabbage  
Roasted roots



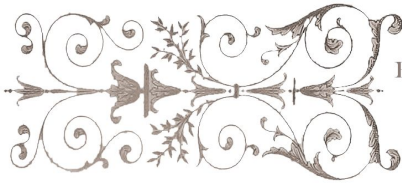
Syrup sponge pudding  
Berry compôte  
Homemade vanilla ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions



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# MENU

SUMMER

Chilled cucumber soup

St. Tola goat's cheese, walled-garden beetroot  
and rocket salad

Deville'd McGrath's lamb's kidneys on toast



Roast whole Union Hall Halibut, lemon-caper-butter

Walled-garden blue potatoes

Walled-garden rainbow chard and Tuscan kale

Dressed garden salad leaves



Syrup sponge pudding

Berry compote

Homemade vanilla ice cream



Artisan cheeses from Cork and Tipperary



Coffee, tea, Solaris herbal infusions