

# BALFES

## SET DINNER MENU

### STARTER

Pan-fried gambas & crusty baguette, garlic butter, smoked romesco (1 wheat, 2, 7, 8 (almonds), 12)

Duck & chicken liver parfait, apple & raisin chutney, toasted brioche (1 wheat, 3, 7, 12)

Buffalo milk burrata & crusty baguette, Heritage tomatoes,  
basil & pine nuts pesto V (1 wheat, 6, 7, 8 almond, pine nut, 12)

French onion soup with Gruyère croute (1 wheat, 7, 12)

### MAIN COURSE

Chicken Milanese, rocket, aged parmesan, lemon & caper sauce (1 wheat, 3, 7, 12)

Wrights of Marino roasted cod fillet & with creamy white sauce, clams, lardons, brown shrimp,  
baby potato broccoli, crispy caper & almonds (1 wheat, 2, 4, 7, 8 (almonds), 9, 10, 12, 14)

Balfes vegan burger, pickle, tomato, pesto, spinach, vegan mayonaise & fries VE (1 wheat, 6, 8(cashew), 10, 12)

Venison stew, creamy mash potato, glazed carrots & crispy puff pastry (1 wheat, 7, 12)

28-day dry-aged 10oz ribeye steak & fries, caramelised onions,  
confit tomato & peppercorn sauce (1 wheat, 6, 7, 12)

### SIDE

Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)

French fries V €6 (1 wheat, 6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries €8 (1 wheat, 6, 7)

### DESSERT

Cherry Amarena pavlova, black cherry ice cream & Chantilly cream (3, 7, 12)

Classic vanilla crème brûlée, lemon sablé biscuit & pistachio ganache (1 wheat, 3, 7, 8 pistachio)

Balfes vegan chocolate brownie & vanilla ice cream, candied pecan VE/GF (8 pecan)

Scúip natural Irish sorbet or ice cream selection VE

€77

V - Vegetarian | VE - Vegan | GF - Gluten free | We strive to source all of our fish and seafood from sustainable sources.  
All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.  
List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -  
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

# BALFES

## STARTER

- Gravadlax of Salmon with Crème fraîche, fennel & cucumber on Guinness bread (1 wheat, 4, 7, 12)  
Roasted artichoke red peppers, mushroom, spinach, cashew nuts, & spicy sauce VE (1 wheat, 6, 8)  
Goats cheese croquettes, beetroot & apple roulade cranberry sauce & pecan nuts V (1 wheat, 3, 6, 7, 8 pecan)  
French onion soup with Gruyère croute (1 wheat, 7, 12)

## MAIN COURSE

- Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, crispy onion, pickles, beef tomato, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)  
Roasted turkey & honey roasted ham, apricot stuffing, rocket, brie, cranberry relish, toasted ciabatta & fries (1 wheat, 3, 6, 7, 12)  
Deep-fried haddock & chips, mushy peas & tartare sauce (1 wheat, 3, 4, 6, 10, 12)  
Balfes vegan burger, pickle, tomato, pesto, spinach, vegan mayonnaise & fries VE (1 wheat, 6, 8 cashew, 10, 12)

## SIDE

- Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)  
French fries V €6 (1 wheat, 6)  
Buttered heritage potato V/GF €6 (7)  
Truffle & Parmesan fries €8 (1 wheat, 6, 7)

## DESSERT

- Warm apple crumble & vanilla ice cream V (1 wheat, 3, 7)  
Café gourmand - Three miniature desserts (variable)  
Classic vanilla crème brûlée, & lemon sablé biscuits & pistachio ganache (1 wheat, 3, 7, 8 pistachio)  
Scúp natural Irish sorbet selection VE

€66

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