

BALFES

SET LUNCH MENU

STARTER

Goat's cheese croquettes, endive salad, orange, pomegranate,
walnut & honey mustard V (1 wheat, 3, 6, 7, 8 walnut, 10, 12)

Irish Angus beef carpaccio & grissini, rocket, crispy capers & parmesan (1 wheat, 6, 7, 12)

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

Balfes classic Caesar salad, rosemary croutons, parmesan & anchovy dressing (1 wheat, 3, 4, 7, 10)

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)

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

Deep-fried haddock & chips, mushy peas & tartare sauce GF (3, 4, 6, 10, 12)

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

Steak frites 6oz, peppercorn sauce, green salad & vinaigrette GF (6, 7, 12)

SIDE

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

French fries V/GF €6 (6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries GF €8 (6, 7)

DESSERT

Chocolate mousse & raspberry compote, whipped cream V/GF (3, 7)

Café gourmand - Three miniature desserts (variable)

Classic vanilla crème brûlée, berries & lemon sablé biscuit V (1 wheat, 3, 7, 8 almond)

Scúp natural Irish sorbet selection VE
strawberry, rhubarb & ginger, passion fruit

Your selection of tea and coffees

2-course €53 | 3-course €63

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

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BALFES

SET DINNER MENU

STARTER

Wrights of Marino crab rilette & toasted Guinness bread *(1 wheat, 2, 3, 10, 12)*
Irish Angus beef carpaccio & grissini, rocket, crispy capers & parmesan *(1 wheat, 6, 7, 12)*
Buffalo milk burrata & crusty baguette, Heritage tomatoes,
basil & pine nuts pesto V *(1 wheat, 6, 7, 8 almond, pine nut, 12)*
Balfes classic Caesar salad, rosemary croutons,
parmesan & anchovy dressing *(1 wheat, 3, 4, 7, 10)*

MAIN COURSE

Chicken Milanese, asparagus, rocket, aged parmesan, lemon & caper sauce *(1 wheat, 3, 7, 12)*
Atlantic pan-fried cod fillet & chargrilled asparagus, new baby potato, tomato confit GF *(4, 7, 12)*
Slow-cooked lamb shank & Colcannon, pearl onions, Beaujolais sauce GF *(6, 7, 12)*
Harissa cauliflower steak, crispy chickpea, charred pepper,
cauliflower & potato purée VE/GF *(6, 12)*
28-day dry-aged 10oz ribeye steak & fries, caramelised onions,
confit tomato & peppercorn sauce GF *(6, 7, 12)*

SIDE

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

DESSERT

Lemon tart & Italian meringue V *(1 wheat, 3, 7)*
Rhubarb & pomegranate pavlova, chantilly cream V/GF *(3, 7)*
Classic vanilla crème brûlée, berries & lemon sablé biscuit V *(1 wheat, 3, 7, 8 almond)*
Balfes vegan chocolate brownie & vanilla ice cream, candied pecan VE/GF *(8 pecan)*

€75

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