



WELCOME TO THE BALLYROBIN COUNTRY LODGE

Ballyrobin Country Lodge is known for its fantastic tasting fresh food. French trained head Chef Jim Mulholland has put together an electric menu with the emphasis on utilising the highest quality local produce.

Our extensive menu fuses traditional and modern cooking, providing a gastro sensation for all palates.

Enjoy your meal...



STARTERS

Soup of the Day

served with Ballyrobin wheaten bread £3.95

Free Roaming Chicken Liver Pate

with cognac, thyme, garlic & shallots; fig chutney and sour dough toast £6.95

Confit of Salmon Mille Feuille

with lavender tea oil, citrus relish and wasabi mayo £8.50

Salt & Chilli Baby Squid

with roasted chorizo, pimento, lemon oil and rosemary scented smoke £7.50

In House Oak Smoked Duck Breast

with kircubbin kearney blue cheese, little gem salad and roasted walnut oil (c) £7.95

Red Thai Chicken Spring Rolls

with pak choi, lemon grass and ginger with a chilli ketchup shooter £6.95



Any dishes marked (c) throughout this menu are suitable for celliac diets. We also have a vegetarian menu available on request.



À LA CARTE MENU





MAIN COURSES

Crispy Haddock Fillet with triple cooked chips, tartar sauce, lemon and pea puree £12.95

Fillet of Kettyle Beef Stroganoff
with cognac and paprika, a delicate creamy mustard sauce served with sweet pepper rice (c) £15.95

Seared Hand Dived Scallops on sushi rice with nori seaweed, rice wine vinegar, sweet soy and wasabi paste (c) £16.95

8 Hour Braised Rib of Beef, Ox Cheek Bordelaise
with parsnip mash, flageolet beans & thyme (c) £14.95

Sea Bass
with aniseed, razor clams, saffron and zucchini broth (c) £16.95

Sesame Crumbed Tuna à la Niçoise
with eleraic remoulade, almond aioli and wasabi mash £14.95

Cornfed Crispy Skin Chicken
with lemon, thyme and garlic, cooked in hay with baby potatoes and macedoine of vegetables (c) £13.95

Mourne Honey Glazed Duck Breast
with sage and apple confit, madeira and shallot reduction £15.95



STEAKS

All beef is from Kettyle Irish Foods & from traditional beef herds using Angus & Hereford. It is then 'Dry Aged' on the bone for up to 35 days.

All steaks are pan seared and are served with an onion ring stack and fresh cut chips

Dry Aged 10 oz Sirloin £18.95

Dry Aged 10 oz Fillet £21.95

Dry Aged 10 oz Ribeye £18.95

Choice of sauces available 3 peppercorn, rossini, dijon, garlic and coriander butter, béarnaise £1.95



À LA CARTE MENU



SIDES

Bucket of Fresh Cut Chips	£2.75
Bucket of Skinny Fries	£2.75
Bucket of Skinny Fries with Garlic	£2.95
Buttered Baby Potatoes with Rock Salt & Thyme	£3.95
Garlic Ciabatta	£3.75
Garlic Ciabatta with Cheese	£3.95
Roasted Vegetables with Oregano	£3.95
In House Wheaten Bread	£1.80
House Salad with Blue Cheese Dressing	£3.95
Sauté Mushrooms	£2.75
Bucket of Onion Rings & Dips	£3.95



NICE & LIGHT

(Not available after 6pm on Friday & Saturday).

Open Faced Gourmet Burger

with portabella mushroom, rocket, sea scallop and fries..... £9.95

Southern Fried Chicken Caesar Salad

with fresh parmesan and baby gem lettuce

Open Prawn Sandwich on Wheaten Bread

baby gem and lemon oil salad, sauce Marie Rose

Soda Stack with Rare Breed Pork Sausages

with crispy bacon, free range egg and brown sauce..... £6.75

Cajun Chicken BLT

on waterford blaa, garlic aioli and a handful of fries

Red Thai Chicken Curry with coconut, chillies, lemon grass

and lime served with basmati rice (c)

Open Steak & Caramelised Onion Sandwich on sour dough

bread with tomato, herb and dijon mustard salsa..... £8.95

Croque Monsieur toasted ham and gruyère cheese sandwich

with dijon mustard and a handful of fries

Panini's served with a handful of fries

Hot chilli beef and local cheddar cheese / Cajun chicken with crème fraiche and chives / Local smoked ham and cheddar melt / Tuna, red onion and horseradish mayo / Sun dried tomato, mozzarella cheese and basil pesto.

Panini's are not available after 6pm.



À LA CARTE MENU





SWEETS

Duo of Valrhona Chocolate Brownie

baileys and vanilla shake £4.95

Individual Custard Tart

with pistachio dusted chocolate petit four and
clotted lemon cream £4.95

Vanilla Crème Brulee

with salted chocolate ice cream (c) £4.95

'Cappuccino' with Coffee Mousse

chocolate syrup, sugar foam and shortbread biscuit £4.95

Chocolate Fondant

with cherry coulis and coconut ice cream £4.95

Selection of Cheese & Biscuits please ask a member of staff for
more details on our cheese selection available today

Per Cheese £1.80

For Cheese Selection £7.00



COFFEES

Espresso £1.70

Filter Coffee £1.80

Americano £2.00

Cappuccino £2.10

Double Espresso £2.10

Latte £2.25

Mocha £2.25

Liqueur Coffee £5.20

Hot Chocolate £2.25

Tea £1.80

Speciality Tea Earl Grey, Camomile, Green, Peppermint

and Fruit Teas Available £1.90

A Discretionary 10% service charge will be applied to parties of six or more people.



À LA CARTE MENU

