

# BALFES

## SET DINNER MENU

### STARTER

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

Roast aubergine pâté, red onion & peppers, toasted naan bread VE (1, 10, 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 asparagus, baby potato, clams, red peppers, spinach and black, olive tapenade  
(4, 6, 7, 12, 14)

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

Dexter beef burger, brioche bun, Hegarty cheddar, beef tomato, crispy onion, pickles, club sauce & fries (1 wheat, 3, 6, 7, 10, 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)

Scúp natural Irish sorbet or ice crem 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

## SET LUNCH MENU

### STARTER

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

Roast aubergine pâté, red onion & peppers, toasted naan bread VE (1, 10, 12)

Pan-fried gambas & crusty baguette, garlic butter, smoked romesco (1 wheat, 2, 4, 7, 8 almonds, 12)

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

### MAIN COURSE

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

Dexter beef burger, brioche bun, Hegarty cheddar, beef tomato, crispy onion, pickles, club sauce & fries  
(1 wheat, 3, 6, 7, 10, 12)

Seafood linguini & roasted cherry tomato, white wine sauce (1 wheat, 2, 3, 7, 12, 14)

Pan-fried gnocchi, creamy wild mushroom, baby spinach,  
pine nuts, vegan parmesan VE (1, 3, 7, 8 (pine nuts))

Steak frites 6oz & green salad, 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

Mango & coconut panna cotta, almond & mango sorbet V €12 (7, 8 (almond))

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

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