



# MENU

## Ham hock terrine

Soft eggs, crisp hens nest, piccalilli

## Maccroom bocconcini

*Tomato, rocket vinaigrette*

## Salted ling croquette

Citrus aioli , endive leaf



## G's honey roasted

## Carrot soup

Tarragon crème fraiche



## North Kerry lamb

Crushed peas, glazed baby turnip

## Pearl barley risotto

*Squash, sage, Kells Bay Cheese*

## Atlantic cod

Mussel, Samphire , creamy lemon broth



*Ballygarry house tasting plate*



*As part of the new taste the island innovative to showcase local , regional and national produce which has always been a fundamental part of restaurant 58 ethos being mindful of local seasonal produce so we can highlight the gastronomic cuisine the beautiful country has to offer*

*While always being conscious of a heritage*

*Suppliers*

*Bacus- bread*

*Griffins butcher's of listowel- meat*

*Star seafood of Kenmore - fish*

*Daly's seafood of charciveen – fish*

*Feint fruit and veg*

*Noel Murphy-veg*

*Lee strand-dairy*

*Maccroom mozzarella – cheese*