

At Ballykealey House we take pride in our use of local and Irish produce, with a strong emphasis on seasonality and sustainability when choosing ingredients and planning menus. With this in mind, we have sourced and chosen suppliers who share our philosophy.

Our menus are derived from the seasons and inspired by the wonderful quality and freshness of Irish food which is available to us.

Our kitchen team's belief, is to then produce both classic and innovative dishes with the best produce attainable, firstly letting the ingredients shine, by simple cooking methods, using their craft to make dining at Ballykealey a memorable experience.

Here are some of the local food heroes that supply us.

BALLON MEATS, CARLOW

BALLON FREE RANGE EGGS, CARLOW

CARLOW FARMERS MARKET

MALONE FRUIT FARM, BALLON, CARLOW

THE CHOCOLATE GARDEN, TULLOW, CARLOW

HOSEY FRUIT AND VEGETABLES, CARLOW

ATLANTIS SEAFOOD, KISH FISH

BALLINWILLEN ORGANIC GAME

CODD MUSHROOMS, TULLOW, CARLOW

Food and beverage items for sale contain the following allergens:
ALLERGENS: Peanuts (PN) Tree Nuts (TN) Sesame (SE) Wheat (WH) Lupin (LP) Eggs (EG) Milk (MK) Soya (SY) Fish
(FH) Crustaceans (CS) Molluscs (MS) Celery (CY) Mustard (MD) Sulphites (SP)
Vegetarian (V) All dishes may contain traces of nuts

If you suffer from or have the potential to suffer from allergies even though the allergens are listed on the menus, please contact one of our staff and inform us of your dietary requirements.



BALLYKEALEY HOUSE

SANDWICHES, SALADS & MORE (Available 12–6pm)

£8 £9
112
/ 1 4
£12
£10
10
19
19
4
£12
9
9
9