BALLYMALOE COOKERY SCHOOL

Ballymaloe Cookery School teaches students from all over the world the Ballymaloe way to cook. We take the finest Irish and international ingredients and show students how to make delicious wonderful food.

We run a 12 Week Certificate Course 3 times a year and run over 60 short courses ranging from 1/2 a day to a week. There is always something on and you can even drop in to join the main student body to watch the afternoon cookery demonstration getting a taste and all the recipes.

ORGANIC FARM, GARDENS AND FARM SHOP

If you don’t have time for a class we have extensive formal and production gardens, a farm walk where you can visit our glasshouse and see our cows and pigs. Garden and farm walk is open all year round. When finished your walk come and visit our farm shop.

Ballymaloe Cookery School is 4 km from Ballymaloe House just outside the village of Shanagarry.

Open all year round
11am - 5:30pm 7 days (Sept - May Mon - Sat)
Adult €6, Child €3, Family ticket €15.

Saturday Pizzas

Every Saturday at the Ballymaloe Cookery School we run a pizzaria with wonderful wood-fired pizzas made with many ingredients grown and produced on our Organic Farm.

Every Saturday from 12:30pm - 4:00pm
www.saturdaypizzas.com

BALLYMALOE HOUSE

Country House Hotel and Restaurant
Farm Cottages

Ballymaloe House is a family-run country house hotel famous for its outstanding hospitality and superb food. The 17th century house built onto a Norman keep is nestled in a 400 acre farm in rural East Cork.

Ballymaloe House is only 20 miles from the historic city of Cork, and minutes from the breath taking south coast. The bedrooms come in all shapes and sizes, from large and airy to cosy including ground floor rooms in the courtyard.

The principles in which food is prepared at Ballymaloe have not changed since Myrtle Allen opened the dining room to the public in 1964. We endeavour to prepare and serve our food in a simple way. The best food requires the finest and freshest ingredients and, in keeping with the tradition of the best country house cooking, we prepare everything we possibly can for our menu from the gardens at Ballymaloe.

Lunch: 1:00pm - 1:30pm
Dinner: 7:00pm - 9:30pm

THE GRAINSTORE AT BALLYMALOE

The Grainstore – our concert hall, conference centre, exhibition hall, theatre, gallery and ballroom. Since we converted our 17th century Grainstore into a stylish, multipurpose venue we are now able to offer some 400 square metres of space and can accommodate up to 300 people at any one time. Please visit the website to see our list of upcoming music, theatre and wine events.

www.thegrainstoreatballymaloe.com

From top: Rory O’Connell, Darina Allen and Rachel Allen students in action picking herbs in the herb garden
The Ballymaloe Shop is located in a charming old farm building next to Ballymaloe House. Here, under one roof, you will find a carefully selected range of kitchen equipment, gadgets and utensils, bakeware, knives, Irish designer goods, crafts, pottery, knitwear, clothes, books, food, textiles to suit all tastes and styles and lots more. There is something for everyone.

“The Café at the End of the Shop” is a small intimate café. The menu is changed daily. Everything is freshly made in our kitchen with an emphasis on serving delicious, organic, seasonal dishes with locally sourced ingredients where possible.

Opening hours:
Shop open all year round, seven days a week 9am - 6pm
Café open all year round, seven days a week 10am - 5pm

Many of our items are now available from our online shop. Website: www.ballymaloeshop.ie

BALLYMALOE FOODS

Ballymaloe Relish and other favourite original recipes of Ballymaloe House are produced by Yasmin Hyde, daughter of Myrtle Allen. Yasmin began production in 1990 and now the Ballymaloe products can be found in shops and restaurants throughout Ireland and abroad.

All Ballymaloe products are gently cooked in a traditional way using all natural, top quality ingredients. Our flagship product Ballymaloe Relish is deliciously rich in tomatoes, and wonderfully versatile. Enjoy in sandwiches, with beef burgers, cold meats, cheddar cheese and much more.

For international stockists, recipes ideas, competitions please visit www.ballymaloefoods.ie

www.ballymaloe.com
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Myrtle Allen, Yasmin and Maxine Hyde. Three generations of Ballymaloe Relish.