

OUR SUPPLIERS

ORGANIC LEAVES AND VEGETABLES:
GREENFIELD FARMS

SPECIALIST INGREDIENTS:
LA ROUSSE FOODS

CHEESE:
BALLINROASTIG FARM

WILD SEASONAL PRODUCTS:
WILD GARLIC, ELDERBERRIES, WATERCRESS PICKED BY KITCHEN TEAM

WILD MUSHROOMS:
BALLYHOURA MOUNTAIN MUSHROOMS, LIMERICK

FREE-RANGE EGGS:
DARREN ALLEN, BALLYMALOE - EAST FERRY FARM, MIDLETON

FREE-RANGE POULTRY:
EAST FERRY FARM, MIDLETON

MEAT:
O'FARRELL'S BUTCHERS, MIDLETON

SOURDOUGH BREAD:
BAKED BY HEAD CHEF DAN GUERIN

MICRO-GREENS AND EDIBLE FLOWERS:
LEAMLARA MICROGREENS, LEAMLARA

ICE CREAM:
BALDWIN'S FARMHOUSE ICE CREAM, WATERFORD

COFFEE:
DRURY COFFEE, YOUGHAL

JUICES AND LEMONADE:
TIPPERARY APPLE FARM, TIPPERARY

SEAFOOD:
RICHARD GUERIN, BALLYCOTTON



REFLECTING THE FOUR SEASONS; SPRING, SUMMER, AUTUMN & WINTER.
CUSH IS COMMITTED TO SOURCING THE FINEST, FRESHEST SEASONAL
PRODUCE FROM THE WATERS AND THE WILD OF IRELAND'S NATURAL ENVIRONMENT.

RESTAURANT | GUESTHOUSE | MARITIME BAR

BY THE PIER, BALLYCOTTON

RECEPTION@CUSH.IE | 021 464 6768

INSTAGRAM/CUSHBALLYCOTTON