

At Maryborough Hotel & Spa we strive to work with the best local farmers, butchers, fishermen, growers, craft and artisanal producers, sourcing local seasonal produce where possible.

Continuing to push forward our chef has developed a vegetable and herb garden so she can ensure only the best will be used in her cooking, from grapefruit mint and purple shiso cress down to the rosemary that marinates the steaks.....

In 2016, Bellini's restaurant received two AA rosettes, this prestigious award is bestowed on a select few restaurants that demonstrate exceptionally high standards, shows consistency and attention to detail whilst using a selection of fresh quality ingredients.

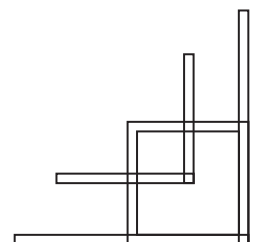
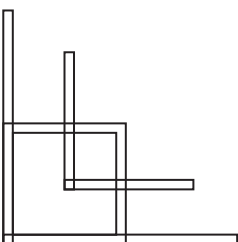
In 2017 Bellini's received Best Hotel Restaurant in Munster in the Irish Hotel Awards

Hope you enjoy your dining experience with us.

Gemma Murphy  
*Executive Head Chef*

Some of our Key Suppliers:

Macroom Buffalo Cheese  
Goatsbridge Trout Roe  
La Rousse Fine Foods  
Keeling's Fruit and Vegetables  
Matt O Connell Seafood  
English Market  
Ballinwillin Boar and Venison.





## STARTERS

### GRILLED MACKEREL

Curry Emulsion, Tempura Samphire, Cinnamon Popcorn, Mango and Green Tea Gel  
€10.50

### LOCAL BALLINWILLIN WILD BOAR

Pea and Watercress Pannacotta, Apricot Mustarda (c)  
€11.25

### WEST CORK BLACK PUDDING CROQUETTE

Potato Nettle and Confit Garlic Mousseline, Hazelnut, Cured Egg Yolk  
€10.50

### ASSIETTE OF SUMMER VEGETABLES

Quinoa, Macroom Buffalo Ricotta, Tarragon Sponge,  
Sherry Vinaigrette (v)  
€9.50

### SCALLOPS

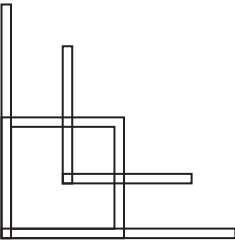
Bacon Dashi, Compressed Pineapple, Picked Shimeji, Cubanelle Chili Oil (c)  
€12.50

### SOUP OF THE EVENING

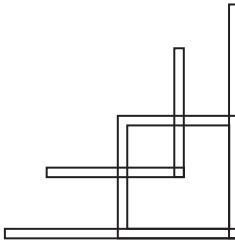
served with House Made Bread and Seasonal Garnish (c)(v)  
€7.50

### SEAFOOD CHOWDER

Brunoise of Root Vegetables, Dill and Albarino Cream, Trout Roe (c)  
€9.25



(c) = Gluten Free (v) = Vegetarian



The food allergens used in preparation of our food can be viewed. Please ask a member of staff if you need additional information on food allergens.



## MAINS

### PAN SEARED FILLET OF COD

Braised Beluga Lentils, Fava Beans, Heritage Tomato,  
Grapefruit and Saffron Puree (c)  
€24.50

### MARINATED SLANEY VALLEY LAMB RUMP

Pithivier, Pearl Barley "Risotto", Rhubarb and Scorched Cucumber,  
Hung Yogurt, Pickled Ginger Jus  
€27.50

### SEA BREAM FILLETS

Grilled Asparagus, Charred Onion, Salt Baked Fingerling Potatoes,  
Shellfish Bisque, Squid Ink Dressing (c)  
€26.50

### MARINATED SUPREME OF CHICKEN

Polenta Cake, Morteux Sausage, Creamed Leek  
and Cabbage, Carrot Caramel (c)  
€23.00

### 8 OZ HEREFORD FILLET IRISH BEEF

Celeriac and Kolarabi Terrine, Wild Mushroom Puree,  
Charred Broccoli, au Jus (c)  
€29.50

### ORZO PASTA

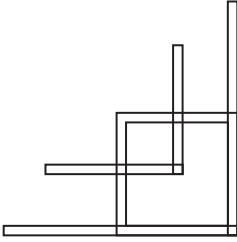
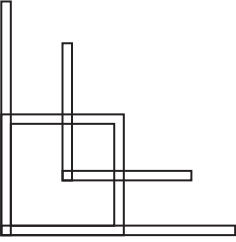
Grilled Asparagus, Peas and Sorrel, Cured Tomato and Caraway Crisp (v)  
€17.50

### PARSLEY & NETTLE RISOTTO

Pickled Shimeji Mushrooms, Parsley Chips, Aged Parmesan (v) (c)  
€17.50

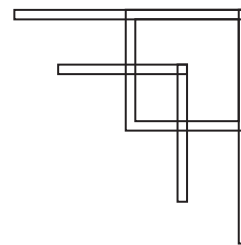
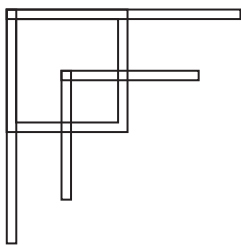
### Side Dishes

Buttermilk Mash with Spring Onion and Dill (c)(v)  
Spinach Leaves, Organic Cranberries, Sesame Seeds tossed in a Creamy  
Passionfruit and Lime Dressing (c)(v)  
Vichy Carrots tossed in a Parsley Butter (c)(v)  
House Fries, Rosemary Sea Salt with a Garlic and Rocket Mayo Dip (v)



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## DESSERTS

### COCONUT AND YUZU PANNACOTTA

Pineapple Textures, Kefir Lime and Mint Essence. (c)

€7.95

### HAZELNUT AND FILO GALETTES

Caramelized Apple, Calvados Butterscotch.

€7.50

### RHUBARB AND CUSTARD VERRINE

Ginger Crumb, Cassis Gel

€7.50

### PIMMS JELLY

Foraged Elderflower Scented Mascarpone

Strawberry Sorbet, Shortbread.

€7.95

### “COOKIES N CREAM”

Callebaut Chocolate Mousse, Chantilly Cream,

Oreo and Cappuccino Ice Cream.

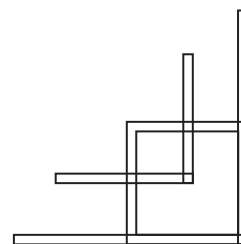
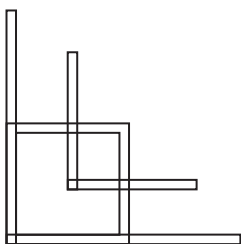
€7.50

### SELECTION OF LOCAL FARMHOUSE CHEESE

Fig and Chilli Chutney, Fresh Fruit, House Made Thyme Lavash,

Oat and Honey Crackers.

€9.50



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