

SIDES - ALL €4

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Roasted Mediterranean Vegetables

balsamic vinegar dressing

2/3/8

House Fries

Maldon sea salt

1/2

Crispy potatoes with Smoked Paprika

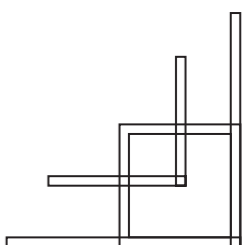
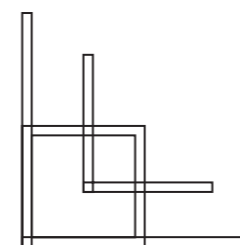
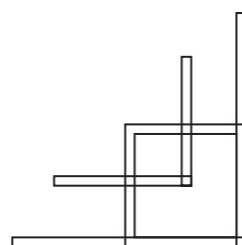
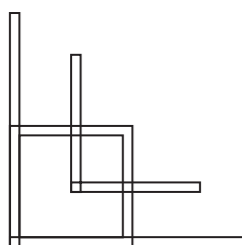
Chilli and Mint Yogurt

2/3/4/8

Seasonal House Salad

Honey and mustard dressing.

2/4/5



DESSERTS

Yogurt & Tonka Bean Pannacotta

Spiced Blackberry Compote, Ginger Crumb

1/2/8/9/11/13

€8.50

“Black Forest” Chocolate Demi-Sphere

Cherry & Kirsch Coulis, Chocolate Soil

1/2/8/9/11/13

€8.50

At Maryborough Hotel we strive to work with the best local farmers,

butchers, fishermen, bakers, and artisanal producers,

sourcing local seasonal produce where possible.

1/2/8/9/11/13

€8.50

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.

Apple & Raisin Sticky Toffee Pudding

Carrot & Walnut Shreds, Salted Caramel Ice Cream

1/2/8/9/11/13

€8.50

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

Selection of Local Artisan Cheese

Wicklow Bawn, Gubbeen, Cashel Blue, Tomato & Apricot Chutney,

Thyme Lavash & Water Crackers

Get a Murphy

Executive Head Chef

Tea/Coffee

Some of our Key Suppliers:

Macroom Buffalo Cheese

Goatsbridge Trout Roe

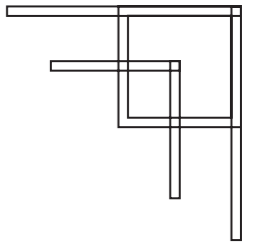
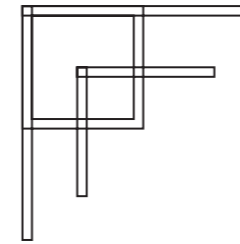
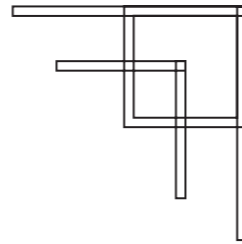
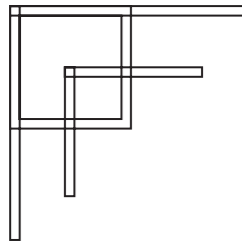
La Rousse Fine Foods

Keeling’s Fruit and Vegetables

Matt O Connell Seafood

English Market

Ballinwillin Boar and Venison.



STARTERS

Caesar Salad Croquette

Confit Chicken, Caesar Aioli, Baby Gem, Bacon, Parmesan

1/2/3/4/5/8/13

€12.95

Kale Salad

Local Cashel Blue Cheese, Crispy Smoked Pancetta, Marinated Grapes, Honey Mustard Dressing.

2/5/8

€14

Maryborough Seafood Chowder

Brunoise of Root Vegetables, Grilled Smoked Salmon, Dill and White Wine Cream.

2/3/8/12

€10.50

Cauliflower and Artichoke Soup

Sundried Tomato and Sour Cream.

2/3/5/8 vegetarian

€7.00

Vegetable Bhajis

Cashew Cream, Tamarind, Pickle Vegetables, Coriander and Chilli.

2/3/4/5 vegan

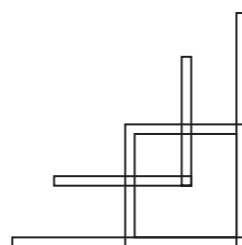
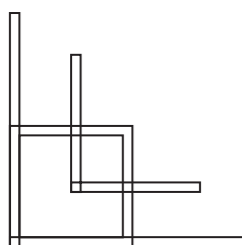
€8.50

Crispy Gyoza

Filled with Shiitake Mushroom, Aubergine and Kimchi, Soya, Ginger and Sesame Sauce.

2/3/4/5 vegan

€8.50



MAINS

Pumpkin Gnocchi

Zaatar and Verjus Brown Butter, Sage Crisps

1/2/8 vegetarian

€17.50

Indian style Arancini

Kohlrabi and butternut slaw, tikka spiced cashew nuts, light coconut curry cream.

2/4/10 vegan

€16.95

Marinated Fillet of Salmon

Salmon Tartar, Tempura Prawn, Rice Cracker, Tonka Bean and Miso Beurre Blanc.

1/2/4/5/6/8/10/12

€25.50

West Cork Duck Breast

Caramelised Turnip, Bok Choi, Blueberry and Gorse Flower Gel, Jus

2/3/5/8

€26.50

Slow Cooked Pork Shoulder

Potato Fondant, Broccoli and Anchovy, Chestnut Puree, Mustard Glaze, Caramelised Walnut.

2/3/5/8/9

€25.50

Fillet of Irish beef

Potato Terrine, Beef Brisket Bon Bon, Sweet Onion Puree, Baby Carrot, Port Wine Reduction, Jus.

1/2/5/8

€29

(c) = Gluten Free (v) = Vegetarian. Allergens: 1=Gluten, O=Oats, W=Wheat, R=Rye, B=Barley,
2=Sulphur Dioxide, 3=Celery, 4= Sesame Seeds, 5= Mustard, 6= Crustaceans, 7= Lupin,
8=Milk, 9=Nuts, 10=Soy Beans, 11=Peanut, 12= Fish, 13=Eggs, 14=Molluscs.

