



STARTERS



CONFIT DUCK RAVIOLI
Hazelnut, Rhubarb Infused Jus
€11.95
(1,2,3,7,8,9,13)

PANKO AND QUINOA CRUMBED FREE RANGE HEN'S EGG
Pea, Potato, Ballinwillin Boar Salami
€8.95
(1,2,4,7,8,13)

WEST CORK TOONS BRIDGE MOZZARELLA
Heirloom Tomato, Tomato Tea, Avocado Mousse, Balsamic Pearls
€10.95
(2,8)

GRILLED MACKEREL
Red Pepper, Baba Ghanoush, Feuille De Brick, Coriander Oil
€10.95
(1,2,4,12)

KOHLRABI AND ALMOND VELOUTÉ
Olive Oil and Thyme Biscotti, Pickled Grape
€7.95
(1,2,8,9,13)

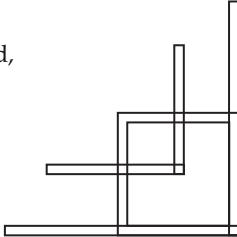
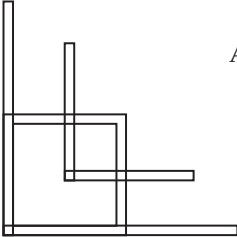
SEARED SCALLOPS
Confit Pork Belly, Tapioca, Saffron Escabeche, Squid Ink Emulsion
€12.95
(2,6,8,12,13)

SEAFOOD CHOWDER
Root Vegetables, Dill and Albarino Cream
€9.50
(2,6,8,12)

WARM IRISH CARROT SALAD
Charred Baby Gem, Velvet Cloud Sheep's Yoghurt, Sesame, Lime and Honey Dressing
€8.50
(2,4,5,8)

(c) = Gluten Free (v) = Vegetarian

Allergens: 1=Gluten, 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





MAINS



SUPREME OF IRISH CHICKEN

Pommes Dauphine, Heritage Courgette, Green Olive, Parmesan, Jus

€23.00

(2,3,8,10,13)

FILLET OF IRISH HEREFORD BEEF (c)

Pomme Anna, Carrot Textures, Roscoff Onion, Walnut, Chimichurri

€29.50

(2,5,8,9)

RUMP OF SLANEY VALLEY LAMB

Warm Cornbread, Pea, Black Garlic, Velvet Cloud Sheep's Yoghurt, Light Jus

€27.50

(1,2,3,8)

BREAST OF THORNHILL DUCK

Sweet Potato, Smoked Duck Sausage, Ballymakenny Kale, Gooseberry & Szechuan Peppercorn Jus

€27.50

(2,3,5,8)

MISO AND GINGER MARINATED COD (c)

Wakame Seaweed, Compressed Cucumber, Irish Shiitake Mushroom, Shiso Gel, Dashi Broth

€26.00

(1,2,6,8,10,12)

FILLET OF IRISH TROUT

Brown Butter Shrimp, Shaved Fennel, Pepper, Caperberries, Local Gubbeen Chorizo Bisque

€26.50

(1,2,6,8,12)

CANNELLONI (v)

Local Macroom Ricotta and Spinach, Plum Tomato, Wild Rocket, Pine Nut and Aged Balsamic Vinegar

€16.50

(1,2,8,9,13)

ARANCINI (v)

Kohlrabi and Butternut Slaw, Tikka Spiced Cashew Nuts, Light Coconut and Curry Velouté

€16.95

(2,8,9)

SIDE DISHES

Spinach Salad, Organic Cranberries, Pomegranate, Sunflower Seeds, Passion Fruit and Lime Dressing

(2,4,5,7,8)

Seasonal House Salad, Honey and Mustard Dressing (2,4,5,7,8)

Buttermilk and Spring Onion Creamed Potatoes (2,7,8)

House Fries, Rosemary Sea Salt (2,7)

Red Cabbage and Poppy Seed Slaw, Salted Pumpkin Seeds (4,5,13)

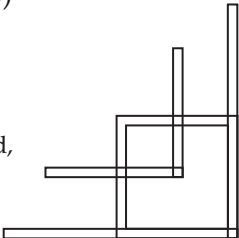
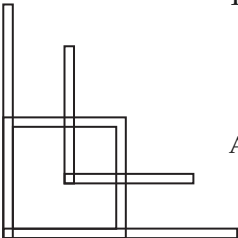
All €4.00

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DESSERTS

“MIRROR GLAZED” CITRUS AND VANILLA BEAN MOUSSE DOME

Mojito Salad

€7.50

(1,8,10,13)

TROPICAL DELICE

Mango Sorbet, Toasted Coconut

€7.95

(1,8,13)

GOOSEBERRY PANNACOTTA

Green Gooseberry Compote, Elderflower Essence

€7.95

(8)

WHITE CHOCOLATE MOUSSE

Blackberry and Gin Gel, Macerated Blackberries

€7.95

(2,8,10)

ETON MESS

Strawberries, Elderflower Mascarpone, Blackcurrant Gel (G/F)

€7.95

(8,13)

SELECTION OF LOCAL FARMHOUSE CHEESE

(Cashel Blue, Gubbeen Cheddar, Wicklow Baun)

Tomato and Apple Chutney, Thyme and Honey Lavoch, Oatcake, Walnuts and Fruit

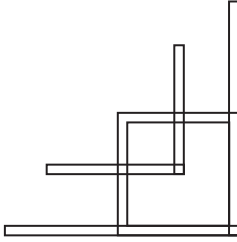
€10.95

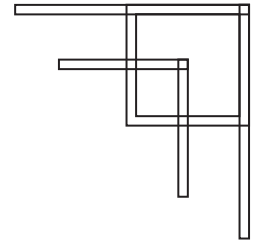
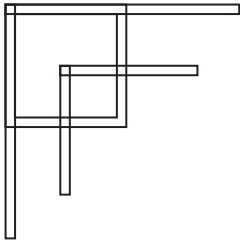
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At Maryborough Hotel & Spa we strive to work with the best local farmers, butchers, fishermen, growers, craft and artisanal producers, sourcing local seasonal produce where possible.

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.

