



## STARTERS



### **Beer Battered Carlingford Lough Oysters €13.50 For 3**

Black Garlic Aioli

1(W)/2/5/13/14

### **Warm Smoked Haddock and Leek Tart €11.50**

Buttermilk and Herb Sauce, Hegarty's Farmhouse Cheddar, Endive

1(W)/2/8/12/13

### **Ham Hock, Wholegrain Mustard & Serrano Ham Terrine €13**

Piccalilli, Toasted Brioche with Nduja

1(W)/2/5/13

### **Potato, Kohlrabi & Truffle Soup (Vegetarian) €9.95**

Sheehan's Free-Range Poached Egg, Pearl Barley and Herb "Risotto", Kohlrabi Slaw

1(B)/2/8

### **Pan Seared Irish Scallops €18**

Clonakilty Black Pudding, Quail's Egg Sunny Side Up, Celeriac Purée, Pickled Shimeji Mushrooms

1(W/O)/2/3/8/14

*(a €5 supplement will apply for in house guests on an inclusive package)*

### **Ardsallagh Goats Cheese Bonbons (Vegetarian) €11.50**

Heirloom Beetroots, Purée, Roasted and Shaved, Candied Walnuts, Pink Lady Apples

1(W)/2/8/9/13

*(Main Course Option Also Available)*

### **Grilled Baby Gem (Vegan) €11**

Tahini & Citrus Dressing, Roasted Hazelnuts, Shaved Fennel, Grapefruit

2/9

*(Main Course Option Also Available)*



## MAINS



### **Slow Cooked Pork Belly €28**

Roasted Apple Fondant, Wholegrain Mustard Mash Potatoes, Apple Sauce

2/5/8

### **Hereford 7 Oz Beef Fillet €36**

Honey Roasted Parsnip & Purée, Black Kale, Braised Beef Cheeks,

Truffle Jus or Brandy & Green Peppercorn Sauce

2/8

*(a €10 supplement will apply for in house guests on an inclusive package)*

### **Slaney Valley Lamb Rump €32**

Roasted Brussel Sprouts with Bacon Lardons, Tenderstem Broccoli,

Pumpkin Purée, Hazelnut & Brown Butter Sauce

2/8/9

*(a €5 supplement will apply for in house guests on an inclusive package)*

### **Smoked Haddock & Pea Risotto (Vegetarian Option Available) €25**

Sea Samphire, Dill, Bonito Flakes

2/8/12

### **Roasted Cauliflower Steak (Vegan) €23**

Macadamia Nuts, Orange & Golden Raisin Dressing, Cauliflower & Coconut Sauce

2/9

### **Sheehan's Free-Range Chicken Supreme €27**

Pomme Purée, King Oyster Mushrooms, Baby Leeks

2/8

### **Miso Glazed Cod €27**

Bok Choy, Shiitake Mushrooms, Smoked Aubergine Purée, Prawn & Sesame Butter 2/4/6/8/12

## SIDE DISHES

### **Skin on House Fries 2**

### **Duck Fat Roasted Baby Potatoes 2/8**

### **Spiced Roasted Sweet Potatoes, Crème Fraiche 2/8**

### **Steamed Buttered Seasonal Vegetables 2/8**

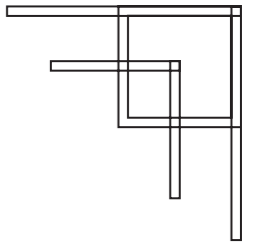
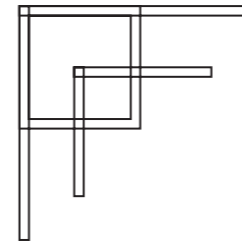
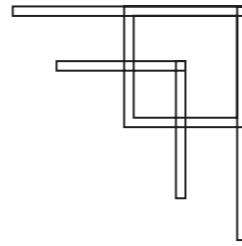
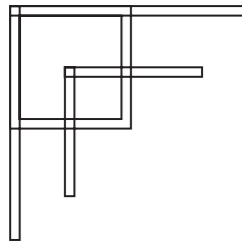
### **Sides €5**

### **Contains 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

All beef and chicken is of Irish origin





## DESSERTS

### **Dark Chocolate & Salted Caramel Tart €9**

Toffee Hazelnuts, Vanilla Crème Fraiche

1(W)/2/8/9

### **Madagascar Vanilla Bean Panna Cotta €9**

Blackberry And Honey Compote, Lemon Gel, Almond Biscotti

1(W)/8/9/13

### **Glazed Pineapple (Vegan) €7.50**

Lime & Mint Syrup, Raspberry & Mango Vegan Ripple Ice Cream

### **Sticky Toffee Pudding €9**

Butterscotch, French Vanilla Ice Cream

1(W)/2/7/8/9/13

### **Selection Of Munster Cheeses €14**

Milleens (Co. Cork), Bluebell Falls Honey & Thyme Goats' Cheese (Co. Cork), Smoked Gubbeen (Co. Cork), Cooleeney Camembert (Co. Tipperary), Grapes, Apple & Chili Chutney, Homemade Oat Biscuits

1(W/O)/2/8/9

**Tea/Coffee**

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

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.

We are also very proud members of Good Food Ireland  
"for everyone who simply loves good local food"

Chef Michael Deg has gained international and local experience including an Irish 5 star hotel, in Stellenbosch, South Africa at Relais & Chateau properties, and most recently the Ritz-Carlton Doha in Qatar. Michael has a simple philosophy on food, to cook seasonal, local produce in an uncomplicated style to ensure the highest standards and sustainable commitment to Irish products.

Some of our Key Suppliers include:

Macroom Mozzarella

Gulf Stream Seafood

Carlingford Lough Oysters

Sheehan's Poultry & Eggs

Slaney Valley Lamb

English Market Artisan Producers

