

LIGHT BITES

Jerusalem Artichoke Velouté

Coffee Cream, Caramelised Pumpkin Seeds, Sage Crisps, Smoked Oil, served with House Breads

(v) (c) 1/2/8

€6.50

Maryborough Seafood Chowder

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

1/2/3/6/8/12

€10.50

Seared West Cork Scallops

Smoked Onion Broth, Samphire, Pickled Trompette Mushroom

2/3/8/14

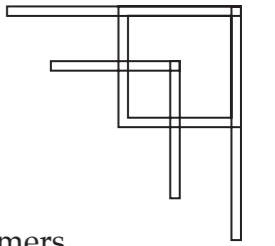
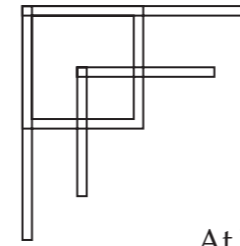
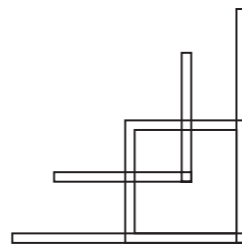
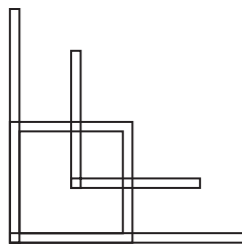
€12.50

Kale Salad

2/5/8

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

€14.00



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

Hope you enjoy your dining experience with us.

Gemma Murphy

Executive Head Chef

Some of our Key Suppliers:

Macroom Buffalo Cheese

Goatsbridge Trout Roe

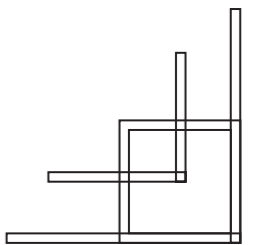
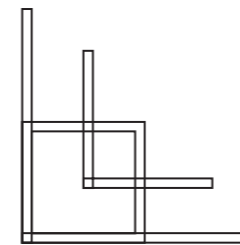
La Rousse Fine Foods

Keeling's Fruit and Vegetables

Matt O Connell Seafood

English Market

Ballinwillin Boar and Venison.





MAINS



Butternut Squash Gnocchi

Sage Crisp, Brown Butter Infused with Verjus and Tonka Bean, Smoked Almonds (v)
1/2/5/8
€16.50

Maryborough 6oz Prime Angus Beef Burger

Iceberg Lettuce, Shaved Onion, Gherkin, Bandon Vale Cheddar on Toasted Brioche Bun, House Fries
1/W/2/3/4/8/13
€18.50

Fish & Chips Panko Crumbed Catch of the Day

Crème Fraiche & Eel Tartare Sauce,
€18.50

Open Smoked Salmon Sandwich served on House Brown Soda, Baby Leaf Salad, Lemon, Squid

Ink Aioli
2/3/4/5/8/12/13
€13.50

Fillet of Hereford beef

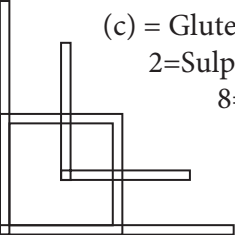
Potato and Leek Terrine, Charred Shallot, Tarragon Emulsion, Bone Marrow Jus
2/3/8
€29.50

Indian Style Arancini Kohlrabi and Butternut Slaw, Tikka Spiced Cashew Nuts, Light Coconut

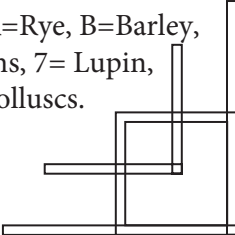
Curry Cream.
2/4/10
vegan
€16.95

Ballotine of Sheehan's Free Range Chicken stuffed with Mild Mushroom Duxelle, Carrot Puree,

Glazed Shitake, Jus
2/3/4/8
€19.50



(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.



SIDES - €4.50



Fresh Market Vegetables Herb Butter

2/3/8

Creamed Potatoes

2/8

Chunky House Fries Maldon Sea Salt

1/2

Seasonal House Salad Honey and Mustard Dressing.

2/5/

DESSERTS

Yogurt & Tonka Bean Pannacotta

Spiced Blackberry Compote, Ginger Crumb
1/2/8/9/11/13
€8.50

Apple & Raisin Sticky Toffee Pudding

Calvados Butterscotch, Salt Caramel Ice Cream
1/2/8/9/11/13
€8.50

Selection of Local Artisan Cheese

Wicklow Bawn, Gubbeen, Cashel Blue, Tomato & Apricot Chutney,
Thyme Lavash & Water Crackers
1/2/8/9/11/13
€12.90

