

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.

LIGHT BITES

Maryborough Seafood Chowder €10.95

Brunoise of Root Vegetables, Grilled Smoked Salmon, Dill and White Wine Cream
2/3/6/8/12

Soup of the Day (v) €8.95

Served with Homemade Soda Bread and Whipped Butter
1(W)/8

Ardsallagh Goat's Cheese Puff Pastry Tart (v) €11.50

Sun Dried & Cherry Heritage Tomatoes, Olive Tapenade, Basil, Black Garlic Aioli
1(W)/2/8/13

Pan Seared Scallops €13.50

Tomato Tea, Edamame, Wakame Seaweed, Rice Crackers
2/4/5/8 (€5 supplement for guests on inclusive package)

Clonakilty Black Pudding Croquette €10.50

Barry's Tea Infused Raisins, Apple and Rosehip Puree, Crushed Hazelnut, Watercress Aioli, Jus
1(W/O) 2/5/8/9/13

Macroom Buffalo Mozzarella (v) €11.50

Heritage Tomatoes, Basil Pesto, White Balsamic Dressing
2/8

(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.

MAINS

“Beef & Reef” €42

6oz Fillet of Hereford Irish beef
Glazed Lobster and Lobster Toast, Summer Squash and Thyme Rosti,
Choice of
Jameson Whiskey Jus or Bearnaise Sauce
1/2/3/4/5/8/13

Castletownbere Dover Sole €38

Pan-fried on the Bone in a Caper Butter Sauce
2/3/8/12

Confit Skeaghanore Duck Leg €27

Duck Doughnut with Figs, Shallots & Fresh Herbs, Kohlrabi Puree,
Crushed Hazelnut, Blood Orange Jam, Jus
2/3/8/9

Sheehan’s Free Range Irish Chicken €26

Stuffed with Shitake Mushroom, Smoked Pancetta, Fermented Chilli,
Coriander and Parmesan,
Pomme Dauphine, Pardon Pepper, Creamy Chicken Broth
1(W)/2/4/8

Pan fried Seabass Fillets €27

Pea and Prawn Risotto, Heritage Tomato Salsa
2/3/8/12

Arancini (v) €23.50

Kohlrabi and Butternut Slaw, Tikka Spiced Nuts, Light Coconut Curry
Cream

SIDES-€5

House Fries

Maldon sea salt (1/2)

Seasonal House Salad

Maple and Mustard Dressing (2/4/5)

Rocket and Cherry Tomato Salad

Shaved Parmesan, White Balsamic Dressing (2/8)

Buttered Steamed Green Vegetables (2/8)

Steamed Baby Potatoes

Mint butter (2/8)

DESSERTS

Iced Peanut Parfait €9

Banana Cream, Candied Peanuts, Caramel Sauce, ” Brownies
Rocks”
1(W)2/8/9/13

Chocolate Cremeaux Dem-Sphere €9

Raspberry and Gin Jelly Centre, Caramelised White Chocolate.
(2/8/13)

Tamarind and Date Sticky Toffee Pudding €9

Passionfruit Butterscotch, Toasted Coconut.
1(W)/2/8/13

Yogurt and Tonka Bean Pannacotta €9

Local Coolmore Hibiscus Poached Rhubarb, Ginger Biscuit.
1(W)/2/8

Selection of Irish Farmhouse Cheeses €13

Cashel Blue Cheese, Gubbeen Cheddar, Wicklow Bawn, Apple
and Cider Jelly, Marinated Grapes, House Made Dillisk Lavash.
1(W)/2/8/13