

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.

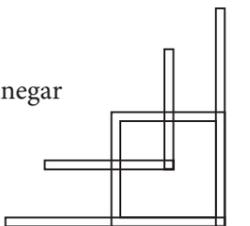
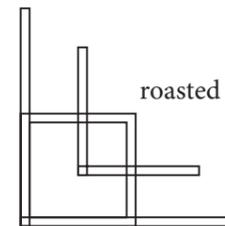
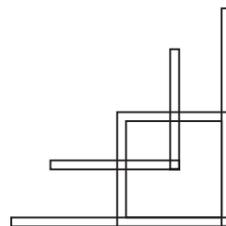
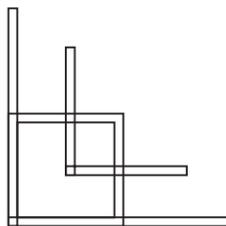
In 2017 Bellini's received Best Hotel Restaurant in Munster in the Irish Hotel Awards

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

Tandoori Spiced Chicken

House made flatbread, mozzarella cheese, pickled red onion, sweet chilli and coriander yogurt dressing.

1/2/3/4/8

€14

Smoked Salmon Open Sandwich

House made soda bread, Smoked salmon, with fresh herbs and Maryrose sauce, lemon

1/2/4/8/13

€14

Maryborough Seafood Chowder

Brunoise of root vegetables, grilled smoked salmon, dill and white wine cream.

2/3/8/12

€10.50

House made Falafels

House made cumin flatbread, chilli and coriander yogurt, beetroot and sumac hummus, pickled cucumber and red cabbage.

1/2/3/4/8

€12

Japanese style 'Irish' Chicken Wings

Homemade Tonkatsu sauce, Miso and lime aioli, pickled cucumber, toasted sesame.

2/3/4/10

€9.50

Tikka Spiced Chicken Salad

Baby mixed leaves, toasted seed mix, sweet and sour cherry tomatoes,

bombay spiced crispy potatoes, mango and calamansi dressing.

2/4

€14

Kale Salad

Local Cashel blue cheese, crispy smoked pancetta, marinade grapes, honey mustard dressing.

2/5/8

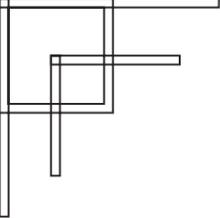
€14

Macroom Buffalo Ricotta

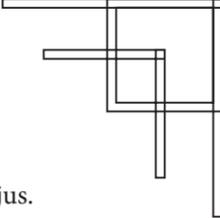
roasted Mediterranean vegetables, rocket and fennel salad, cabernet sauvignon vinegar and olive oil emulsion.

2/4/8

€14.50



MAINS



Marinated Irish Lamb Rack

Onion bhaji, mint and chilli yogurt, Kerala spiced lentils and peas, jus.

1/2/3/4/8/10

€25.95

Maryborough 6oz Prime Beef Burger

Iceberg lettuce, shaved onion, gherkin, Bandon vale cheddar, on a toasted brioche bun, house fries

1/2/3/4/8/13

€18.50

Panko Crumbed Fish of the Day

Beetroot, fennel and horseradish slaw, squid ink and lemon aioli, lemon, house fries.

1/2/3/5/8/12/13

€19

Pan fried Seabass Fillets

Prawn and herb potato cake, crushed peas, dillisk seaweed and verjus velouté

1/2/3/5/8/12/13

€24.50

Indian style Arancini

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

2/4/10

€16.95

Korean style Crispy Chicken Burger

House made kimchi, pickled vegetables, gochujang, lime and miso mayo, house fries

1/2/3/4/8/11/13

€15.95

Homemade Gnocchi

Sweet tomato and ricotta sauce, basil and herb dressing.

1/2/3/8

€14.95

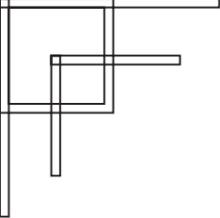
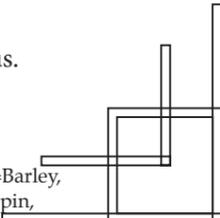
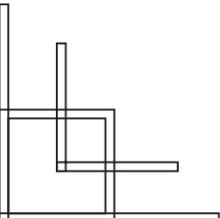
Fillet of prime Irish beef

Creamed horseradish potatoes, Caramelised carrot, peppercorn jus.

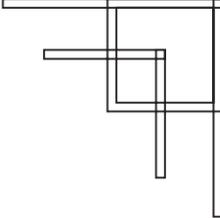
2/3/4/8

€28

(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 - ALL €4



Roasted Mediterranean Vegetables

balsamic vinegar dressing

2/3/8

House Fries

Maldon sea salt

1/2

Seasonal House Salad

Honey and mustard dressing.

2/4/5

Crispy Potatoes with Smoked Paprika

Tomato and chilli sauce and herb mayo

2/3/4/8/13

DESSERTS

Chocolate and Hazelnut Torte

Iced praline parfait, coffee tuile.

1/2/8/9/11/13

€7.95

Passionfruit and Orange Trifle

Citrus crème fraiche, caramelised white chocolate crumb.

1/2/8/9/13

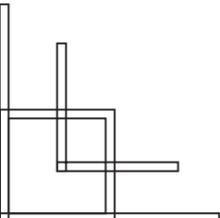
€7.95

Selection of Irish Farmhouse Cheese

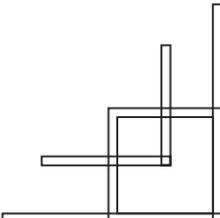
Cashel blue cheese, Gubbeen cheddar, Wicklow bawn, tomato and apricot chutney, marinated grapes, house made thyme lavash.

1/2/8/9/13

€13.00



Dessert of the day



€7.95

Tea/Coffee