

## DESSERTS

### **Mango and Kalamansi “Mille Feuille” €9**

Whipped Vanilla Crème Fraiche, Crispy Coconut Sheets, Tropical Sorbet,  
Chocolate Soil  
1/8/9/13 (GF option available)

### **Pistachio Parfait €9**

Dark Chocolate Ganache, Raspberry Sorbet, Crushed Pistachios  
1/8/9/13 (GF option available)

### **Yogurt Pannacotta €9**

Strawberry and Rhubarb Consommé, Matcha Tuille, Fresh Watermelon,  
Lime and Mint Gel  
1/8/13 (GF option available)

### **Classic Creme Caramel €9**

Vanilla Tuille  
1/8/9/13

### **Dark Chocolate and Arak Tart €9**

Griottine Cherry, Artisan Blackberry Sorbet  
4/9/11 (v)

### **Selection of Irish Cheese €14**

Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue, Fresh Fruit,  
Water Crackers, Apple and Chilli Chutney  
1/2/4/8/9

### **Freshly Brewed 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.

Bellini’s restaurant boasts 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.

Bellini’s has also 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”

Some of our Key Suppliers include:

Gulf Stream Seafood  
English Market Artisan Producers  
Keeling’s Fruit & Vegetables  
Ballycotton Seafood  
P. O’ Connell Meats  
Skeghanore Duck  
Clonakilty Gluten Free Kitchen  
Larousse Foods  
Ardsallagh Goat’s Cheese

STARTERS

Courgette and Basil Soup, Crème Fraiche €10  
3/8 (optional vegan)

Maryborough Style “Bouillabaisse” €12  
Scallop, Prawn, Salmon & Halibut in fragrant Fish Broth  
2/6/12/14

Marinated Fillet of Sea Bass €14  
Gold Kiwi, Avocado & Hazelnut Tartare, Gold Kiwi Coulis, Coriander Cress  
2/3/9/10/12

Watermelon Tataki €11  
Ginger Glazed Watermelon, Ponzu Sauce, Pickled Ginger, Chilli & Spring Onion Julienne  
2/10 (vegan)

Bresaola Carpaccio & Burrata €13  
Arugula Leaves, Crispy Capers, Herb Vinaigrette  
2/8

Red Cabbage and Irish Whiskey Cured Scallops €16  
Coriander Cream, Ginger & Lime Gel, Nasturtium Leaves, Coriander Cress  
2/8/14  
(a €5 supplement will apply for in house guests on an inclusive package)

Cured Skeganore Duck Salad €14  
Radicchio, Arugula, Roasted Sweet Potato, Pickled Fennel, Orange Segments,  
Caramelised Pecan Nuts, Raspberry Vinaigrette  
2/5/9

MAINS

Chargrilled Fillet of Irish Beef €47  
Rosemary and Parmesan Potato, Buttered Asparagus, Confit Carrot, Pepper Jus  
2/3/8  
(a €10 supplement will apply for in house guests on an inclusive package)

Herb Marinated Skeganore Duck Breast €37  
Sweet Potato Dauphinoise, Tenderstem Broccoli, Baby Carrots, Blackcurrant Jus  
2/3/8

Sous Vide Irish Pork Fillet €29  
Leek & Smoked Bacon Potato Cake, Green Apple Puree, Roasted  
Celeriac Pont Neuf Confit Shallots, Ravigote Sauce  
2/3/8/13

Herb Crusted Fillet of Halibut €35  
Citrus and Fennel Salsa, Mascarpone & Dill Whipped Mash,  
Sugar Snaps, Cider Cream  
1(W)/2/3/8/12

Grilled Fillet of Irish Salmon €28  
Infused Basmati Rice, Sauteed Pak Choi, Shrimp Laksa Sauce,  
Coriander Leaves & Chilli Julienne  
2/3/6/12

Irish Chicken Supreme €28  
Confit Potato, Vegetable Parcel, Chorizo and Confit Chicken Bon Bon,  
Wild Mushroom Puree, Tarragon Jus  
1(W)/2/3/8/13

Satay Spiced Marinated Cauliflower Steak €25  
Marinated Carrot Julienne, Heirloom Tomato and Pomegranate Salsa  
2/4/10/11 (vegan)

SIDE DISHES €5

Skin on House Fries 2  
Herb Roasted Baby Potatoes 8  
Sweet Potato Fries  
Buttered Seasonal Vegetables 2/8  
Dressed House Salad 1/2/5

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