

DESSERTS

Malva Pudding €13

White Chocolate Butterscotch, Mango and Pineapple Compote, Bourbon Vanilla Ice Cream
1/8/13

Charred Nectarine €13

Thyme Infused Spiced Crème Anglaise, Brown Bread Crumb, Ricotta Ice Cream
1/8/13

Coole Swan Irish Cream Pannacotta €13

Cocoa and Chicory Glaze, Milk Chocolate Cremeux, Roasted Hazelnuts, Gold Plated Tuile
1/8/9/13

Pistachio Parfait €13

Dark Chocolate Ganache, Raspberry Sorbet, Crushed Pistachios
1/8/9/13

Dark Chocolate and Arak Tart €13

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

Classic Creme Caramel €13

Vanilla Tuille
1/8/9/13
(Gluten free option available)

Selection of Irish Cheese €17

Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue, Fresh Fruit,
Water Crackers, Apple & Ginger Chutney
1/2/4/8/9
(a €5 supplement will apply for in house guests on an inclusive package)

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

Garden Pea Velouté €12

Roast Chickpea Crumb, Coconut Cream
1/3/8 (vegan)

Seared Castletownbere Scallops €19

Garden Pea & Mint Puree, Lemon Balm, Pancetta Crisp
2/3/8/14

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

Hickory & Cherrywood House Smoked Skeaghanore Duck Breast €17

Lambs Lettuce, Pickled Shallots, Toasted Pinenuts, House Raspberry Vinaigrette
2/3/5/9

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

Ballycotton Smoked Salmon Tartar €15

Acidulated Cream, Wasabi Crème Fraiche, Toasted House Focaccia,
Tomato Concasse, Basil Puree
1w/2/3/8/12

Braised Irish Beef Cheek Croquettes, €14

Parsnip Puree, Shiraz Jus
1W/2/3/8/13

Local Beetroot Carpaccio €13

Ardsallagh Goats Cheese Crumble, Baby Beet, Candied Pecan, Rocket,
Beetroot Pearls, Aged Olive Oil
2/3/8/9 (vegetarian, optional vegan)

Macrooom Buffalo Mozzarella €14

Salad of Nectarines and Heirloom Tomato, Basil Oil
2/8 (vegetarian)

Seabass Ceviche €17

Radish, Lime, Mango & Avocado Salsa, Coriander Glaze
2/3/12

MAINS

28 Day Dry Aged Prime Irish 10oz Sirloin Steak €49

Asparagus, Rosemary and Sea Salt Sautéed Potato,
Choice of Chimichurri, Garlic Butter or Pepper Sauce
2/3/8

(a €15 supplement will apply for in house guests on an inclusive package)

Provençale Roasted Irish Pork Steak €38

Grilled Peach, Fondant Potato, White Balsamic Jus
2/3/8

Pan Fried Skeaghanore Duck Breast €44

Parsnip Puree, Parmesan Infused Polenta, Cherry Reduction (served pink)
2/3/8/13

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

Charred Irish Chicken Supreme €36

Shaved Fennel & Heirloom Tomato Salad , Crushed Purple Potato Cake,
Charred Spring Onion, Yuzu Dressing
2/3/8

Grilled Seabass Fillets €36

Shaved Kohlrabi, Pomegranate & Almond Salad, Charred Peppers,
House Apple Cider Vinaigrette
2/3/5/8/9/12

Pan-fried Black Sole on the Bone, €52

Beurre Noisette, Baby Potato, Tender Stem Broccoli
2/3/8/12

(a €15 supplement will apply for in house guests on an inclusive package)

Kohlrabi Pave €29

Asparagus Velouté, Lovage Oil, Kohlrabi Crisp, Green Apple Gel
2/3 (vegan)

Grilled King Oyster Steak €29

Celeriac Puree, Roast Red Pepper, Almond Romensaco, Swiss Chard
2/3 (vegan)

SIDE DISHES €5

House Fries 2

Herb Roasted Baby Potatoes 8

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