

DESSERTS

Black Forest Gateau €9

Griottines Cherries, Vanilla Cream,
Milk Chocolate Mousse
C/2/8/13

Limoncello Crème Brulée €9

Honey & Lavender Shortbread
1(W) 2/8/13

Ube Scented Pannacotta €9

Lemon Gel, White Chocolate Pearls,
Lime Mascarpone, Vanilla Tuille
1/8/13 GF VG

White Chocolate Cremeux €9

Fresh Fig, Kumquat Gel, Tonka Bean Crisp, Pistachio Dust
1(W) 8/9/13

Warm Dark Chocolate Pave €9

Raspberry Sorbet, Mulled Wine Reduction,
Cinnamon and Hibiscus Cracker
1/2/8/13 GF

Selection of Irish cheeses €14

Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue,
Fresh Fruit, Quince Jelly, Water Crackers,
Plum and Walnut 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:

Macrooom Mozzarella
Gulf Stream Seafood
Sheehan's Poultry & Eggs
Slaney Valley Lamb
English Market Artisan Producers
Keeling's Fruit & Vegetables
Ballycotton Seafood
P. O' Connell Meats
Skeghanore Duck

MAINS

STARTERS

Curried Pumpkin Soup €9.90

Creme Fraiche With Pumpkin Seeds
V, GF.....8 (Optional)

Mulled Wine Cured Atlantic Irish Salmon €13

Fennel, Beetroot And Orange Salad, Mulled Wine Reduction
2/12 GF

Grilled Tiger Prawns €16

Preserved Lemon Aioli, Chimichurri, Scorched Lemon
3/6/13/5 GF

(a €5 supplement will apply for in house guests on an inclusive package)

Twice Baked Ardsallagh Goat's Cheese Souffle €13

Apricot, And Pecan Nut Chutney, Balsamic Glaze
9/8/2/3/5/13 V

Marinated Warm Beef And Rice Noodle Salad €15

Julienne Vegetables, Soy & Ginger Dressing, Toasted Sesame Seeds
2/3/12/4/10 GF

Falafel Three Ways €12

Beetroot, Fresh Herb And Pumpkin, Pomegranate Salad and Tahini Dressing
2/4, Vegan Optional, GF

Pork Belly €12

Clonakilty Black Pudding, Celeriac and Apple Remoulade, Juniper Berry Jus
1/2/8/13/5 /3

Sous Vide Cod €33

Black Kale, Wild Mushroom Duxelle, Black Garlic Emulsion,
Mushroom Broth, Saffron Parisian Potato
2/3/13/12 GF

Five Spice Marinated Skeganore Duck Breast €35

(Served Medium, Slightly Pink)
Scented Black Rice, Julienne Carrot, Pak Choi, Teriyaki Glaze
2/3/10/4 GF

Confit Featherblade Of Hereford Irish Beef €36

Café De Paris Butter, Carrots, Leek, Confit Potato
2/3/8/12 GF

Saddle Of Irish Venison €44

(Served Medium, Slightly Pink)

Red Cabbage Puree, Golden Beetroot Gratin, Parsnip,
Pancetta Wrapped French Beans, Juniper Berry Jus
2/3/8 GF

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

Pan Fried Fillet Of Seabass €35

Parsnip And Coconut Puree, Sweet Potato, Mangetout, Chorizo Crumble, Chorizo Jus
2/8/12/3 GF

Harissa Marinated Squash Steak €26

Buckwheat and Kale Salad, Tahini Yoghurt (Vegan Harissa Dressing)
1W/2/8/4 (V & Vegan Optional)

Chestnut and Sage Stuffed Pork Fillet €29

Beetroot Puree, Roasted Salsify, Hassle Back Potato, Broccoli and Red Wine Jus
2/3/8/9

Fillet of Beef €46

Pont Neuf Potato, Trumpet Mushroom, Tender Stem Broccoli, Vine Tomato,
Onion Soubise, Café Au Lait Sauce
2/8/5GF

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

SIDE DISHES €5

House Fries 2

Herb Roasted Baby Potatoes 8

Sweet Potato Fries

Buttered Seasonal Vegetables 2/8

Dressed House Salad 1/2/5

Pont Neuf Potato 8

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