DESSERTS

Black Forest Gateau €13
Griottines Cherries, Vanilla Cream, Milk Chocolate Mousse
C/2/8/13

Orange, Cinnamon and Hibiscus Poached Pear €13
Cointreau Syrup, Golden Plated Tuile, Ricotta Ice Cream
1/8/13

Warm Dark Chocolate Pave €13
Raspberry Sorbet, Mulled Wine Reduction, Cinnamon and Hibiscus Cracker
1/2/8/13

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

Valrhona Arak Tart €13
Glazed Blackberries, Artisan Blackberry Sorbet
4/9/11 (Vegan)

Selection of Irish Cheese €17
Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue,
Fresh Fruit, Oatcakes, Prune and Walnut 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
Larousse Foods
Ardsallagh Goat's Cheese

STARTERS

Sweet Potato & Coconut Soup €12
Fermented Chili Oil, Toasted Pinenuts
2/3/9/(vegan)

Castletownbere Crab Cakes €17
Sprout & Orange Salad, Spicy Homemade Tartare Sauce
1(W)/2/3/5/8/12/13
(a €10 supplement will apply for in house guests on an inclusive package)

Ham Hock, Chestnut and Foie Gras Terrine €15
Cranberry & Clementine Pickle, House Focaccia, Port & Fig Glaze
1(W)/2/3/5/8/9

Hickory and Applewood House Smoked Skeaghanore Duck €17
Pickled Shallots, Lamb's Lettuce, Glazed Pecan, Blackberry Vinaigrette
2/3/5/9
(a €10 supplement will apply for in house guests on an inclusive package)

Braised Irish Beef Cheek Croquettes €14
Smoked Butternut Puree, Thyme Infused Shiraz Jus
1(W)/2/3/8/13

Slow Roast Butternut Squash and Macroom Burrata Salad €14
Heirloom Tomato, Rocket & Sprout Salad, Pomegranate, Candied Walnuts,
Orange & Maple Sherry Vinaigrette
2/8/9/(vegetarian)

Panfried Daikon €13
Celeriac and Radish Salad, Vegetable and Mushroom Broth
2/3/8/(vegan optional)

Salt Baked Heirloom Beetroot €14
Clementine Segments, Pomegranate Jewels Spiced Hazelnuts,
Ardsallagh Goat's Cheese, Mulled Wine Beetroot Glaze.
2/3/8/9/(vegan optional)

MAINS

28-day Dry Aged 10oz Sirloin Steak €49
Truffle Pave, Caramelised Onion, Chestnut Mushroom, Tenderstem Broccoli,
Choice of Pepper Sauce, Garlic Butter, Chimichurri, Port & Cranberry Jus
2/3/8
(a €15 supplement will apply for in house guests on an inclusive package)

Slow Cooked Pork Belly €36
Braised Red Cabbage and Golden Raisin, Baby Apple, Apple Gel,
Wholegrain Mustard Pomme Puree, Rich Calvados Reduction
2/3/5/8

Fillet of Irish Venison €44
Smoked Sweet Potato Puree, Charred Squash & Celeriac, Fine Beans,
Baby Navet, Blackberry & Juniper Berry Jus
2/3/5/(served pink)
(a €10 supplement will apply for in house guests on an inclusive package)

Supreme of Irish Chicken €34
Chestnut & Cranberry Stuffing, Smoked Gubbeen Rosti,
Rainbow Baby Carrot , Squash, Bordelaise Sauce
2/3/5/9

Fillets of Ballycotton Seabass €36
Saffron Parisienne Potato, Pak Choi, Braised Fennel, Beet, Saffron Velouté
2/3/8/12

Darne of Atlantic Salmon €34
Petit Pois Pilaf Rice, Yuzu and Mint Pea Puree, Charred Leeks,
Orange, Ginger, Soy & Honey Glaze
2/3/5/10/12

Spicy Harisa Marinated Cauliflower Steak €29
Coconut and Cauliflower Puree, Pal Choi, Katsu Glaze
2/3/(vegan)

Slow Roasted Butternut Squash €29
Mixed Bean Cassoulet, Pistachio Crumb, Parsnip Crisp
2/3/9/(vegan)

SIDE DISHES €6
Buttered Seasonal Vegetables 2/8
House fries 2
Sauteed Baby Potato 8
Cinnamon Infused Braised Red Cabbage, Golden Raisins 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