

## DESSERTS

### **Orange and Star Anise Poached Pear €9**

Cinnamon Shortbread Crumb, Tonka Bean Mascarpone  
1,2,8, vegetarian, vegan, coeliac option

### **White Chocolate & Halva Parfait €9**

Tahini, Mocha sauce, Toasted Sesame Brittle  
1,2,4,8,9,11,13

### **Black Forest Gateau €9**

Griottines Cherries, Vanilla Cream, Milk Chocolate Cremeux  
C,2,8,13

### **Irish Cream Mille Feuille €9**

Fresh Strawberries, Roasted Hazelnuts  
1,2,8,9,13

### **Sticky Toffee Pudding €9**

Butterscotch, Crushed Caramel, Rum and Raisins Ice Cream  
1,2,7,8,13

### **Selection of Irish cheeses €14**

Cooleeney Camembert, Cashel Blue, Carrigaline Cranberry, Milleens Smokey Dote  
Prune and Walnut Chutney, Oatcakes, Fresh Fruit  
1,2,8,9

**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.

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.

We are also very proud members of Good Food Ireland  
"for everyone who simply loves good local food"

Some of our Key Suppliers include:

Macroom Mozzarella  
Gulf Stream Seafood  
Sheehan's Poultry & Eggs  
Slaney Valley Lamb  
English Market Artisan Producers  
Keeling's Fruit & vegetables  
Larousse Fine Foods

## STARTERS

### Roasted Red Pepper Bell Soup €9.90

Parmesan Crisp and a Basil Foam (v) (gf)  
3/8

### Kinsale Gin House Cured Salmon €13.50

Beetroot, Citrus Crème Fraiche, Cucumber Textures (gf)  
2/8/12

### Vegan Tofu Salad €11.50

Aubergine, Sesame and Mangetout (v) (gf)  
2/4/10

### Crab Gratin €16.50

Goatsbridge Trout Caviar, Lavender Oil, Toonsbridge Ricotta, Sesame Lavash  
5/8/13/14  
(a €5 supplement will apply for in house guests on an inclusive package)

### Ardsallagh Goat's Cheese €11.50

Red Onion & Fig Jam, Asparagus Tips (v) (gf)  
2/8

### House Smoked Chicken Salad €11.50

Quinoa, Macerated And Fresh Strawberries, Baby Leaves,  
Apple and Ginger Gel and Apricot Salsa  
1/2/8

### Duck Terrine €13.50

Confit Skeaghanore Duck Leg, Duck Liver, Berry Consommé,  
Brioche, Popcorn Cress  
1(W)/8/13

## MAINS

### Sheehan's Free Range Chicken €27

Popcorn Chicken Skin, Roasted Baby Sweetcorn,  
Shiitake Mushrooms, Confit Jus (gf)  
2/3/8

### Wild Atlantic Monkfish Tail €32.50

Sweetcorn & Saffron Puree, White Bean Ragout, Charred Asparagus, Ponzu Glaze  
2/3/6/8/12 (gf)

### West Cork Skeaghanore Duck Breast €34

Local Rhubarb, Dauphinoise Potatoes, Amarena Cherry, Rioja Glaze  
2/3/8 (served medium) (gf)

### 8oz Fillet Of Hereford Irish Beef €39

Roasted Celeriac Puree, Potato Fondant, Beef Cheek Bonbon,  
Jameson Black Barrel, Peppercorn Sauce  
1(W)/2/3/8  
(a €10 supplement will apply for in house guests on an inclusive package)

### Rack of Venison €41

Tempura Kale, Bourguignon of Venison, Celeriac Puree  
1(w)/2/3/8  
(a €10 supplement will apply for in house guests on an inclusive package)

### Pan fried Fillet of Hake €29

Risotto Noire, Bisque, Mussels, Clams, Hibiscus Oil  
8/12/14

### Roasted Cauliflower Steak (Vegan) €25

Macadamia Nuts, Orange & Golden Raisin Dressing,  
Cauliflower & Coconut Sauce (v) (gf)  
2/9

## SIDE DISHES €5

### Skin on House Fries 2

### Herb Roasted Baby Potatoes 8

### Spiced Roasted Sweet Potatoes, Creme Fraiche 2/8

### Steamed 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