

DESSERTS

Lemon Posset, €9

Glazed Blackberries, Lavender Crumble, Lemon Gel
1G/2/8

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

Paris Brest €9.50

Coffee Patisserie, Roasted
Almonds, White Chocolate,
Ganache, Frangelico Anglaise
1G/2/8/9/10/13

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

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.

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:

Macrooom Mozzarella

Gulf Stream Seafood

Sheehan's Poultry & Eggs

Slaney Valley Lamb

English Market Artisan Producers Keeling's Fruit & vegetables

STARTERS

Sweet Potato, Coconut and Smoked Paprika Soup €9.90
Potato Crisp and Coconut Foam
(v) (gf) 3/13

Green Tea and Citrus House Cured Salmon €13.50
Shrimp, Avocado and Wasabi Puree,
Cucumber and Tapioca Crisp
2/3/5/6/12/14

Smoked Vegan Tofu Salad €11.50
Aubergine Tahini Paste, Pak Choi, Mange Tout Salad, Cashew and
Lemongrass Dressing
(v) (gf) 2/4/9/10

Atlantic Scallops €17
Apple, Black Pudding, Cauliflower Puree, Green Apple Gel
(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,
Herb Oil (v) (gf) 2/8

House Smoked Chicken Caesar Salad €12.50
Baby Gem, Candied Streaky Bacon, Boiled Egg, Brioche Crouton, Shaved
Parmesan, Classic Dressing.
1g,2/3/5/8/10/13

Mozzarella and Fresh Fig Salad €13
Golden Raisins, Mixed Leaves,
Aged Balsamic Dressing (gf)
2/8/10

MAINS

Pancetta wrapped Roast Atlantic Monkfish Tail €33.50
Nori Seaweed, Courgetti and Mint Puree, Asparagus, Sweet Potato,
Saffron and Lemon Velouté
2/3/6/8

West Cork Skeaghanore Duck Breast €35
Celeriac Puree, Chicory, Carrots, Shiraz and Fig Jus, Purple Potato
2/3/8

8oz Fillet of Hereford Irish Beef €39
Rosti Potato, Tomato, Red Onion, Corn, Jameson and Shiitake Sauce
2/3/8
(a €10 supplement will apply for in house guests on an inclusive package)

Rack of lamb €42
Butternut Squash and Lemon Puree, Sautéed Kale and
Mushrooms, Mini Cottage Pie
2/3/8
(a €10 supplement will apply for in house guests on an inclusive package)

Pan fried Black sole on the bone €45
Tender Stem Broccoli, Baby Potato, Beurre Noisette,
Charred Lemon
2/3/6/8/9/12/14
(a €10 supplement will apply for in house guests on an inclusive package)

Roasted Cauliflower Steak (Vegan) €25
Muhammara, Macadamia Nuts, Grape and
Pomegranate Salsa, Parsnip Crisp (gf) 2/9

Sheehan's Free-Range chicken €28
Sage and Sundried Tomato Mousse, Potato and Spinach Gratin, Carrot and
Vanilla Puree, Courgette, Balsamic Jus 2/3/8

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

