

## DESSERTS

### BLACKBERRY JELLY

Brown Butter Mousse, Bramley Apple Granita, Biscuit Crumb

€8.50

1/W/O/2/8/9/13

### WHITE PEAR TIRAMISU

Mulled Wine, Almond Brittle

€8.50

1/W/2/8/9/13

### CARAMEL PANNACOTTA

Gingerbread, Mocha Syrup

€8.50

1/W/2/8/9/13

### STICKY TOFFEE & APPLE PUDDING

Caramelised Apple, Calvados, Butterscotch, Salt Caramel Ice Cream

€8.50

1/W/2/8/9/13

### CHOCOLATE CREMEUX POT

Brandy Amaretti Biscuit, Whipped Creme Fraiche, Hazelnut Crisp

€8.50

1/W/2/8/9/13

### MERINGUE VACHERIN

Passionfruit Jelly, Malibu Cream, Shaved Toasted Coconut, Mango Salsa

€8.50

2/8/9/13

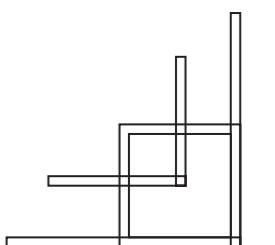
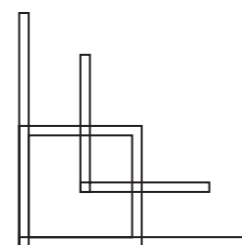
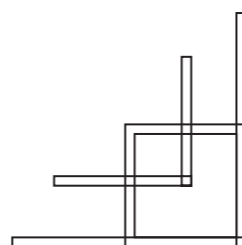
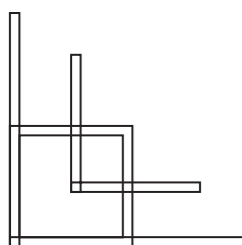
### CHEESEBOARD

Wicklow Blue, Smoked Gubbeen, Carrigaline & Blueberry, Cranberry & Fig Relish, Lavash Crackers

€12.90

1/W/O/2/8/9/13

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

Hope you enjoy your dining experience with us.

Gemma Murphy  
*Executive Head Chef*

Some of our Key Suppliers:

Macroom Buffalo Cheese  
Goatsbridge Trout Roe  
La Rousse Fine Foods  
Keeling's Fruit and Vegetables  
Matt O Connell Seafood  
English Market  
Ballinwillin Boar and Venison.



## STARTERS



### ROAST PARSNIP AND KOHLRABI SOUP

Velvet Cloud Sheep's Yogurt, Curry Oil, Salted Pumpkin Seed  
€7.95  
2/3/4/8 (v)

### ATLANTIC SEAFOOD CHOWDER

Brunoise of Root Vegetables, Grilled Smoked Salmon, Dill and White Wine Cream  
€9.50  
2/6/8/12

### SALT BAKED BEETROOT

Black Garlic and Miso, Black Sesame Biscuit  
€9.50  
1/W/2/4/10 (v)

### GRILLED MACKEREL

Tempura Samphire, Daikon, Black Vinegar and Yuzu Mustard  
€11.00  
1/W/2/4/5/10

### CHICKEN LIVER PARFAIT

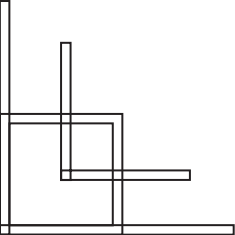
Brioche, Gubbeen Chorizo Crumb, Riesling Gel, Hazelnut  
€9.50  
1/W/2/8/9

### BONELESS WHOLE ROASTED QUAIL

Stuffed with Apple and Chestnut, Cranberry Jus  
€12.00  
1/W/2/3/5/8

### CONFIT DUCK LEG

Butternut Squash Puree, Fig Jam, Maple and Garlic Glazed Green Beans  
€9.50  
2/3/8



## MAINS



### SLANEY VALLEY RUMP OF LAMB

Potato & Sage Terrine, Parsnip and Maple Puree, Heritage  
Beetroot, Charred Onion, Gin and Rosemary Jus  
€29.95  
2/3/8

### FILLET OF HERFORD BEEF

Butternut Squash Puree, Glazed Salsify, Tarragon Doughnut,  
Timur Berry and Black Pepper Jus  
€29.50  
1/W/2/3/8

### MARINATED FILLET OF IRISH TROUT

Black Quinoa, Cider Gel, Pickled Celery and Sea Vegetables, Roast Chicken Broth  
€27.50  
2/3/8

### BREAST OF SKEAGHANORE DUCK

Smoked Potato Foam, Red Cabbage and Blood Orange Puree,  
Blackberry Gel Coffee Infused Jus  
€28.50  
2/3/8

### SUPREME OF FREE RANGE IRISH CHICKEN

Jerusalem Artichoke Textures, Spinach Emulsion, Wild Mushroom,  
Gubbeen Cheese and Truffle Spring Roll, Marsala Jus  
€23.50  
1/W/2/3/8/13

### ARANCINI

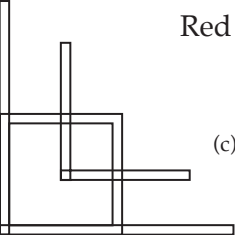
Butternut and Kohlrabi Slaw, Light Coconut and Curry Veloute,  
Tikka Spiced Cashew Nuts  
€17.95  
2/3 (v)

### LEBANESE STYLE CURRIED CHICKPEA SPRING ROLL

Sweet Tomato Sugo, Black Garlic Dressing  
€17.95  
1/W/2/3/4/8/13 (v)

### SIDE DISHES

Spinach Salad with Organic Cranberries, Pomegranate, Sunflower Seeds,  
Passion Fruit and Lime Dressing (2/3/4/8/9/13)  
Butter Milk, Dill & Parsley Creamed Potatoes (2/3/8)  
House Fries (1/W/2)  
Red Cabbage and Poppy Seed Slaw, Salted Pumpkin Seeds (2/3/4/8/13)  
All €4.00



(c) = Gluten Free (v) = Vegetarian. 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.

