

MARCONI'S

BAR & BISTRO

Pol at Marconi's

A La Cart é

STARTERS

Soup of the Day 4.95

Served with Home-Made Wheaten Bread

Selection of Breads 6.50

Whipped Honey Goats Cheese & Abernethy Dulce Butter

Cashel Blue Crumble 4.95

Served with Blackberries & Ciabatta Crisps

Chickpea, Spinach & Ricotta Balls

Tomato Sauce 5.50

Fish 'n' Chips 6.95

Served with Tartare Sauce

Sharing Plate

Serves 3-4

13.95/16.95

SMALL PLATES

Chicken Liver Parfait

7.25

Candied Walnuts, Plum Compote & Warm Focaccia

Whipped Honey Goats Cheese 7.25

Cherry Tomato, Black Olive Tapenade, Ciabatta

Salt and Chilli Chicken 7.25

Rocket Napa Slaw, Chilli Jam, Mayo

Steamed Mussels 8.50

Fennel, Samphire, White Wine Cream, Toasted Focaccia

Seafood Chowder Small / Large 8.50/13.50

Served with Guinness Wheaten

(Contains Shellfish)

Hot Smoked Ballycastle Salmon 7.95

Horseradish Cream & Gem Salad

Pulled Brisket Slider 6.95

Red onion marmalade, Fried Frickle

PLATES

Seared Sirloin Steak

24.50

Mushroom & Tomato Confit, Kale, Smoked Abernethy Butter

Sugar Pit Cured Bacon Chop

15.50

Champ, Apple Sauce

8 Hr Braised Daube of Beef

15.50

Roasted Onions, Kale, Mashed Potato

Cheeseburger, BBQ Pork

13.25

Gem Salad, Tobacco Onions & Fat Chips

Fish Pie

15.50

Cheddar and Parsley Mash, Guinness Wheaten
(Contains Shellfish)

Cod n Chips

13.95

Mushy Peas, Tartare Sauce

Fried Duck Confit

15.75

New Potato & Spiced Red Cabbage, Salad with a Mustard Dressing

Lemon & Thyme Roast $\frac{1}{2}$ Chicken

14.95

Sage & Onion Stuffing, Roast Gravy & Mashed Potato

Battered Scampi

14.95

Mushy Peas, Tartare Sauce & Fat Chips

SIDES 3.75

Champ, Mash, Chunky Chips, Garlic Fries, Skinny Fries, Seasonal Veg, Mixed Leaf Salad, Onion Rings, Sweet
Potato Fries

SAUCES 2.50

Bushmills, Pepper Sauce, Pan Roast Gravy

Please make any allergies and intolerances known to staff, every effort will be made to
accommodate your dietary needs.