

MARCONI'S
BAR & BISTRO

Nothing overlooked but the Sea

Seafood Evening Menu

Friday 6th March

To Start

Pan seared Scallops, Braised Pig Cheek, Cauliflower Puree, Scallop Coral Tuile,
Black Pudding Crumb & Red Wine Jus

Crispy Calamari & Guacamole Tacos, Coriander, Chilli, Pickled Ginger & Lime Wedge

Ballycastle Smoked Salmon Rarebit, Homemade Guinness Wheaten Bread,
Tipperary Brie, Fresh Chives

Smoked Haddock & Comber Potato Cullen Skink, Crispy Parsnips,
Grilled Coleraine Cheddar & Wholegrain Mustard Mash

Mains

Seared Seabream, Buttered Broad Beans & Asparagus, Wild Garlic & Spinach Puree,
Toasted Cucumber, Samphire Cream, Crispy Dulse

Baked Lemon Sole, Celeriac Puree, Duck Fat Roast Potato, Crispy Kale,
Oyster Mushroom Beurre Noisette

Pan Roasted Coley Fillet, Grilled Cauliflower, Pickled Vegetables,
Roasted Beetroot & Sweet Port Jus

Barbecued Mackerel, White Wine, Parsley & Tarragon, Sauté Comber Potato,
Red Cabbage Slaw

To Finish

Hazelnut & Chocolate Truffle, Morelli's Honeycomb Ice Cream, Salted Popcorn

Boozy Banana Split, Morelli's Ice Cream, Bushmills Whiskey Caramel Sauce,
Gingersnap Crumb

Caramelised White Chocolate & Pear Mousse, Raspberry Sorbet, Honeycomb

Lemon Meringue Cheesecake, Roasted Nuts, Vanilla Chantilly Cream

Served with Tea/Coffee

£28pp