

MARCONI'S

BAR & BISTRO

À LA CARTE MENU

LUNCH FROM 12 - 3PM | DINNER FROM 5PM

STARTERS

SOUP OF THE DAY, HOMEMADE GUINNESS WHEATEN BREAD | 5

MARCONI'S SEAFOOD CHOWDER, HOMEMADE GUINNESS WHEATEN BREAD
. SMALL 9 / LARGE 14

SALT AND PEPPER CHICKEN, MIXED LEAF SALAD AND CHIPOTLE MAYO | 7

QUINOA AND COUS COUS SALAD, BABY SPINACH, ROASTED CHERRY TOMATOES,
CRUMBLD FETA CHEESE, STEM BROCCOLI,
PUMPKIN SEEDS, MINT AND HONEY DRESSING | 7

CLASSIC MUSSELS MARINIERE, HOMEMADE GUINNESS WHEATEN BREAD
SMALL 9 / LARGE 14

MAINS

BACON CHEESEBURGER, BRIOCHE BUN, GEM LETTUCE, BEEF TOMATO,
RED ONION MARMALADE AND CHUNKY CHIPS | 14

SPICY CHICKEN AND ROAST VEGETABLE ENCHILADA, RICH TOMATO SAUCE, GRILLED
CHEDDAR CHEESE, MIXED LEAVES AND SKINNY FRIES | 15

OPEN STEAK SANDWICH, 6OZ SIRLOIN STEAK ON TOASTED CIABBATTA, CHUNKY CHIPS,
MIXED LEAVES, ONION RINGS AND PINK PEPPERCORN SAUCE | 17

10OZ SIRLOIN STEAK, CHUNKY CHIPS, ONION RINGS, ROASTED TOMATO, FIELD
MUSHROOM AND PINK PEPPERCORN CREAM | 24.95

PAN ROAST CHICKEN, POTATO FONDANT, BUTTERED GREENS,
WILD MUSHROOM AND SMOKED BACON CREAM | 15

THAI GREEN CHICKEN CURRY, BRAISED RICE, TOASTED COCONUT CRUMB | 15

BEER BATTERED COD AND CHIPS, TARTAR SAUCE, MUSHY PEAS, LEMON WEDGE | 15

GRILLED SEABASS, BRAISED PAK CHOI, EGG NOODLES,
ORANGE AND CHILLI DRESSING | 19

VEGETARIAN

WILD MUSHROOM AND LEEK TAGLIATELLE, TOASTED PANKO
BREADCRUMBS AND GRILLED CIABBATTA | 14

SPICED CARROT FRITTERS, ROASTED CAULIFLOWER,
RICH TOMATO SAUCE, MIXED LEAVES AND CHIVE OIL | 14

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SIDES | 4

CREAMED POTATOES, CHAMP, CHUNKY CHIPS, SKINNY FRIES,
MIXED LEAF SALAD, ONION RINGS, SEASONAL VEGETABLES.

SWEETS

HOMEMADE LEMON TART, CITRUS CREAM AND SUMMER BERRIES | 6

IRISH CHEESEBOARD. CASHEL BLUE CHEESE, FIVEMILETOWN GOATS CHEESE, TIPPERARY
BRIE AND SMOKED GUBEEN , SELECTION OF BISCUITS,
HOMEMADE APPLE AND RAISIN CHUTNEY | 8

COCONUT PANNACOTTA, FRESH CREAM AND SUMMER BERRIES,
HOMEMADE SHORTBREAD | 6

MORELLI'S ICE CREAM SUNDAE, CHOCOLATE, VANILLA AND HONEYCOMB ICE CREAM,
BERRY COMPOTE, COOKIE CRUMBLE | 6

WARM STICKY TOFFEE PUDDING, BUSHMILLS TOFFEE SAUCE,
MORELLI'S HONEYCOMB ICE CREAM | 6

SURF THE WEB

MH-WIFI | Password: Mar1ne55!

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