

Light Bites

Chef's Soup Of The Day* | 5 (V)

Homemade Guinness Wheaten Bread

Confit Duck Spring Roll | 8

Asian Slaw, Srirachi Sauce & Toasted Sesame Seeds

Goats Cheese Fritters | 7 (V)

Oat & Honey Crumbed Fivemiletown Goats Cheese, Beetroot Apple & Blackberry Jam, Mixed Leaves & Balsamic Reduction

Ballycastle Rarebit* | 9

North Coast Smokehouse Salmon, Chive, Wholegrain Mustard & Cheddar Cream On Toasted Guinness Wheaten Bread, Pickled Apple, Mixed Leaves with Lemon & Dill Emulsion

Pulled Ham Hock Terrine* | 8

Toasted Brioche, Horseradish Celeriac & Apple Remoulade, Red Pepper Purée, Rocket & Balsamic Reduction

Crab & Dill Arancini | 8

Romesco Dressing, Chive Oil & Mixed Leaves

Seafood

Marconi's Signature Seafood Chowder* | 9/15

Homemade Guinness Wheaten Bread

Classic Mussels* | 9/15

Homemade Guinness Wheaten Bread

North Coast Smokehouse Trout | 15 (GF)

Pea Purée, Caramelised Apples, Sauté New Potatoes & Samphire, Parmesan Tuile, Mixed Leaves, Lemon & Dill Emulsion

Beer Battered Fish & Chips* | 15

Chunky Chips, Tartar Sauce, Mushy Peas & Lemon Wedge

Grilled Plaice Fillet* | 17

Roasted Red Pepper Puree, Gubeen Smokehouse Chorizo & Roasted Vegetable Ragout, Braised Pak Choi

Pan Roasted Coley Fillet | 18

Spinach, Garden Pea & Wild Mushroom Potato Gnocchi, White Wine & Chive Cream, Toasted Panko Crumb

Boards

Warm Breads | 10 (V)

Brighter Gold Oils, Rocket & Parmesan Salad & Red Onion Chutney

Irish Cheese Selection | 13 (V)

Cashel Blue, Smoked Gubeen, Fivemiletown Goats Cheese & Cooleeny Farm Brie, Frozen Grapes, Apple & Raisin Chutney & Savoury Biscuits

Irish Charcuterie Platter | 13

Broughgammon Farm Rose Veal Salami, Prosciutto, Gubeen Smokehouse Chorizo, Marinated Olives & Sun Blushed Tomatoes, Warm Ciabatta & Ballymaloe Tomato Relish

Vegetarian

Roasted Celeriac | 15 (GF)

Celeriac & Potato Dauphinoise, Caramelised & Pickled Apple, Boozy Raisin Purée & Candied Walnut Crumb

Sweet Potato Satay | 15 (Vegan, GF)

Baby Spinach & Chickpea, Coconut Satay Cream, Braised Rice & Warm Pitta Bread

Baked Stuffed Aubergine | 15

Stuffed With Roasted Vegetable Ragout, Romesco Dressing & Breaded Halloumi Cheese

Meats

Marconi's Classic Beef Burger | 15

6oz Burger, Toasted Sesame Seed Brioche Bun, Smoked Bacon, Ballymaloe Tomato Relish, Gem Lettuce & Tomato, Melted Cheddar Cheese & Chunky Chips

Chicken Satay Pitta | 16

Warm Pitta Bread Stuffed With Tender Strips Of Chicken, Roasted Red Peppers & Spicy Satay Cream, Skinny Fries & Mixed Leaves

Sausage & Bean Cassoulet | 16

McKay's Butchers Pork & Whisky Marmalade Sausages, Chorizo, Bean & Roasted Red Pepper Ragout, Rich Tomato & Basil Sauce, Crispy Kale

Chilli Chicken Penne Pasta | 16

Roasted Vegetables, Tender Chicken Strips, Sweet Chilli & White Wine Cream, Toasted Garlic Bread

Pan Fried Chicken Fillet* | 16

Herb Crushed Baby Potatoes, Roast & Puréed Carrot, Buttered Greens, Crispy Black Pudding Fritter, Portobello Mushroom & Smoked Bacon Cream

Slow Roasted Irish Pork Belly | 17.50 (GF)

Potato & Celeriac Dauphinoise, Celeriac Purée, Buttered Baby Vegetables, Pickled Apples & Rich Pan Jus

10oz Sirloin Steak* | 26

Chunky Chips, Beer Battered Onion Rings, Roasted Portobello Mushroom & Tomato, Pink Peppercorn Cream, Rocket Leaves & Balsamic Reduction

Sides | £4.50

Chunky Chips

Skinny Fries

Truffle & Parmesan Fries

Mash

Champ

Beer Battered Onion Rings

Buttered Greens

Sweets

Chocolate Truffle Torte | 6 (V)

Berry Coulis & Chantilly Cream

Peanut Butter & Biscoff Cheesecake | 6

Morelli's Biscoff Ice Cream

Lemon & Basil Sponge | 6 (V)

Chantilly Cream, Berry Compote & Lemon Curd

Spiced Plum Crumble | 6 (V)

Morelli's Honeycomb Ice Cream

Custard Tart | 6 (V)

Caramelised Banana, Toasted Almonds & Morelli's Vanilla Ice Cream

Raspberry Posset | 6 (GF)

Popping Candy & Fresh Fruit



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***PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS**

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