

Light Bites

Chef's Soup of the Day | 6 (v)

Homemade Guinness Wheaten Bread

Goats Cheese | 8 (v)

Honey Whipped Fivemiletown Goats Cheese, Toasted Granola, Burnt Apple Puree, Mixed Leaves & Beetroot Dressing, Toasted Brioche

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

Smoked Cheese & Dill Fishcake | 9

Chorizo Cream & Brighter Gold Chilli Oil

Boards

Warm Breads 10 (v)

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

Irish Cheese Selection 13 (v)

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

Irish Charcuterie Platter 13

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

Meats

Marconi's Classic Beef Burger | 17

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

Chicken Satay Pitta | 17

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

Sausage & Bean Cassoulet | 17

McKay's Butchers Pork & Whisky Marmalade Sausages, Chorizo, Bean & Roasted Red Pepper Ragout, Rich Tomato & Basil Sauce, Brighter Gold Chilli Oil

Chicken Fettuccine | 17

Spicy Smoked Chorizo, Pesto & White Wine Cream, Spinach, Toasted Sourdough, Parmesan & Truffle Oil

10oz Sirloin Steak | 28

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

Slow Braised Beef | 19

12-Hour Slow Cooked, Smoked Bacon Champ, Pureed & Confit Carrot, Caramelised Shallots & Bourguignon Sauce

Pan Fried Chicken Supreme | 19

Celeriac & Potato Dauphinoise, Parsnip Purée, Creamed Leeks, Wild Mushroom & Smoked Bacon Fricassee, Stem Broccoli & Chive Oil

Seafood

Marconi's Signature Seafood Chowder | 10/15

Homemade Guinness Wheaten Bread

Classic Mussels | 10/15

Homemade Guinness Wheaten Bread

North Coast Smokehouse Trout | 17 (gf)

Pea Purée, Caramelised Apple, Lemon Roast New Potatoe & Samphire, Parmesan Tuille, Mixed Leaves, Lemon & Dill Emulsion

Beer Battered Fish & Chips | 17

Chunky Chips, Tartar Sauce, Mushy Peas & Lemon Wedge

Pan Seared Seabass | 19

Baby Potato Saag Aloo, Wilted Pak Choi & Samphire, Cauliflower Bhaji, Curry Cream & Basil

Vegetarian

Roasted Celeriac | 15 (gf)

Celeriac & Potato Dauphinoise, Caramelised & Pickled Apple, Boozy Raisin Puree & 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

Sides

Chunky Chips

Skinny Fries

Salt & Chilli Chips

Mash

Champ

Beer Battered Onion Rings

Buttered Greens



MH-WIFI
Password: Mar1ne55!

SHARE YOUR EXPERIENCE ON SOCIAL
@marinehotelballycastle



V | Vegetarian
GF | Gluten Free
Vegan | Vegan
*Can be adaptable for Gluten Free

Please Note: We Do Not Split Bill Payments

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

marinehotelballycastle.com