

LIGHT BITES



CHEF'S SOUP OF THE DAY, HOMEMADE GUINNESS WHEATEN BREAD | 7

HONEY CHILLI, CHICKEN WINGS, TOASTED SESAME SEEDS, MIXED LEAVES & SRIRACHA DRESSING | 8

BALLYCASTLE RAREBIT, NORTHCOAST SMOKEHOUSE SALMON, FRESH CHIVE, WHOLEGRAIN MUSTARD AND CHEDDAR CREAM, TOASTED GUINNESS WHEATEN BREAD, PICKLED APPLE, LEMON & DILL EMULSION | 11

INDONESIAN KING PRAWNS, EGG NOODLES, SWEET SOY & SESAME, SRIRACHA, FRESH LIME & CORIANDER, CRISPY PRAWN CRACKERS | 11

CRISPY WHISKY GLAZED IRISH PORK BELLY, BURNT APPLE PUREE & BOOZY RAISINS | 10

TEMPURA CAULIFLOWER WINGS, TOASTED SESAME SEEDS, SRIRACHA DRESSING & MIXED LEAVES | 8

MEATS



MARCONI'S CLASSIC BURGER, 6OZ BURGER, TOASTED SESAME SEED BRIOCHE BUN, SMOKED BACON, BALLYMALLOE TOMATO RELISH, GEM LETTUCE & TOMATO, GRILLED CHEDDAR & CHUNKY CHIPS | 17

HOT AND SWEET BURGER, 6OZ BURGER, TOASTED SESAME SEED BRIOCHE BUN, JALAPENOS, RED ONION CHUTNEY, CHORIZO, MIXED LEAVES & MELTED BRIE | 17

CHICKEN FETTUCCINE, SPICY SMOKED CHORIZO, PESTO AND WHITE WINE CREAM, SPINACH, TOASTED SOURDOUGH, PARMESAN AND BROIGHTER GOLD TRUFFLE OIL | 18

10 OZ IRISH SIRLOIN, CHUNKY CHIPS, PINK PEPPERCORN CREAM, BEER BATTERED ONION RINGS, ROASTED TOMATO & PORTOBELLO MUSHROOM, ROCKET LEAVES & BALSAMIC REDUCTION | 30

12 HOUR BRAISED DAUBE OF IRISH BEEF, SMOKED BACON CHAMP, PUREED & CONFIT CARROTS, CARMELISED SHALLOTS AND BOURGIGNON SAUCE | 20

PAN ROASTED CHICKEN SUPREME, PEA PUREE, FONDANT POTATO, PROSCIUTTO WRAPPED FINE BEANS, WILD MUSHROOM & LEEK CREAM, CHIVE OIL | 22

CRISPY TEMPURA HONEY CHILLI CHICKEN, ASIAN SALAD, FLATBREAD & SKINNY FRIES, SWEET CHILLI SAUCE & MINT YOGURT | 17

SEAFOOD



MARCONI'S SEAFOOD CHOWDER, WHITE WINE & WHOLEGRAIN MUSTARD CREAM, FRESH VEGETABLES & HOMEMADE GUINNESS WHEATEN BREAD | 12/17

CLASSIC MUSSELS, WHITE WINE & WHOLEGRAIN MUSTARD CREAM, FRESH VEGETABLES & HOMEMADE GUINNESS WHEATEN BREAD | 12/17

BEER BATTERED FISH AND CHIPS, CHUNKY CHIPS, MUSHY PEAS, HOMEMADE TARTAR SAUCE & LEMON WEDGE | 17

PAN FRIED SALMON FILLET, CHORIZO, SUNBLUSHED TOMATO & ROASTED RED PEPPER RISOTTO, PESTO TOSSED GREENS | 22

BOARDS

WARM BREADS, BRIGHTER GOLD OILS, ROCKET AND PARMESAN SALAD & RED ONION CHUTNEY | 12

IRISH CHEESE SELECTION, CASHEL BLUE CHEESE, SMOKED GUBEEN, FIVEMILETOWN GOAT'S CHEESE, COOLEENY FARM TIPPERARY BRIE, FROZEN GRAPES, APPLE AND RAISIN CHUTNEY & SAVOURY BISCUITS | 14

IRISH CHARCUTERIE PLATTER, BROUGHGAMMON FARM ROSE VEAL SALAMI, PROSCIUTTO, GUBEEN SMOKEHOUSE CHORIZO, MARINATED OLIVES & SUN BLUSHED TOMATOES, WARM CIABATTA & BALLYMALOE TOMATO RELISH | 14

VEGETARIAN

BUTTERNUT SQUASH AND TARRAGON RISOTTO, WALNUT CRUMBLE, ROCKET LEAVES & BRIGHTER GOLD TRUFFLE OIL | 17

FETTUCINE ALFREDO, SAUTE WILD MUSHROOMS, TENDERSTEM BROCCOLI, SPINACH & WHITE WINE CREAM | 17

SWEET POTATO, CHICKPEA & SPINACH SATAY, WILTED PAK CHOI, ROASTED RED PEPPERS, BRAISED RICE & FLATBREAD | 17

SWEETS | 7.50

WARM STICKY TOFFEE PUDDING, BUSHMILLS' SALTED CARAMEL SAUCE, MORELLI'S HONEYCOMB ICE CREAM

WARM APPLE AND BERRY CRUMBLE, MORELLI'S VANILLA ICE CREAM

HOMEMADE LEMON MERINGUE PIE, CHANTILLY CREAM, BERRY COULIS AND FRESH BERRIES

MINT AERO CHEESECAKE, BERRY COULIS AND FRESH CREAM

VEGAN BERRY PAVLOVA, BERRY COMPOTE.

SIDES | 5.50

CHUNKY CHIPS

SKINNY FRIES

BEER BATTERED ONION RINGS

SEASONAL VEGETABLES

BUTTERY MASH

BUTTERY CHAMP

SALT AND CHILLI FRIES

SAUCES | 4

PINK PEPPERCORN CREAM

RICH PAN JUS

MH- WIFI

Password: ForeverSurfing

PLEASE ADVISE YOUR SERVER OF ANY
SPECIAL DIETARY REQUIREMENTS

Please Note: We Do Not Split Bill Payments

V | VEGETARIAN
GF | GLUTEN FREE OPTION AVAILABLE, PLEASE ADVISE SERVER

VEG | VEGAN

*CAN BE ADAPTABLE FOR GLUTEN FREE



Taste
Causeway
Northern Ireland

MARINE HOTEL
BALLYCASTLE

