

FOR A SINCERE LOVE OF LOCAL FOOD & DRINK

TO FIND OUT MORE INFORMATION ON OUR FOOD PROVENANCE,
ENVIRONMENTAL & SUSTAINABILITY PRACTICES,
PLEASE SCAN THE QR CODE BELOW OR VISIT
MARINEHOTELBALLYCASTLE.COM/SUSTAINABLE



MARCONI'S
BAR & BISTRO

DISCOVERING THE
ORIGIN OF EVERY BITE

SAVOR THE STORY

At the Marine Hotel Ballycastle, our chefs are dedicated to sourcing the highest quality local ingredients for our menus by collaborating with local producers and suppliers.

This commitment ensures minimal impact on both the local and global environment. All suppliers for Marconi's Bistro are located within a 50-mile radius of the hotel.

All our meats are sourced from two local butchers: McAtamney's Butchers in Coleraine and McKay's Family Butchers in Ballycastle. Our charcuterie is produced by Broughgammon Farm. These suppliers select the highest quality breeds of cattle, poultry, and pork to provide a consistently excellent end product.

All our fresh seafood is sourced from Elmore Seafoods, Surf & Turf, and Glenarm Salmon. Our smoked fish is prepared in Ballycastle by North Coast Smokehouse. All waste products are used as bait in the local fishermen's lobster pots.

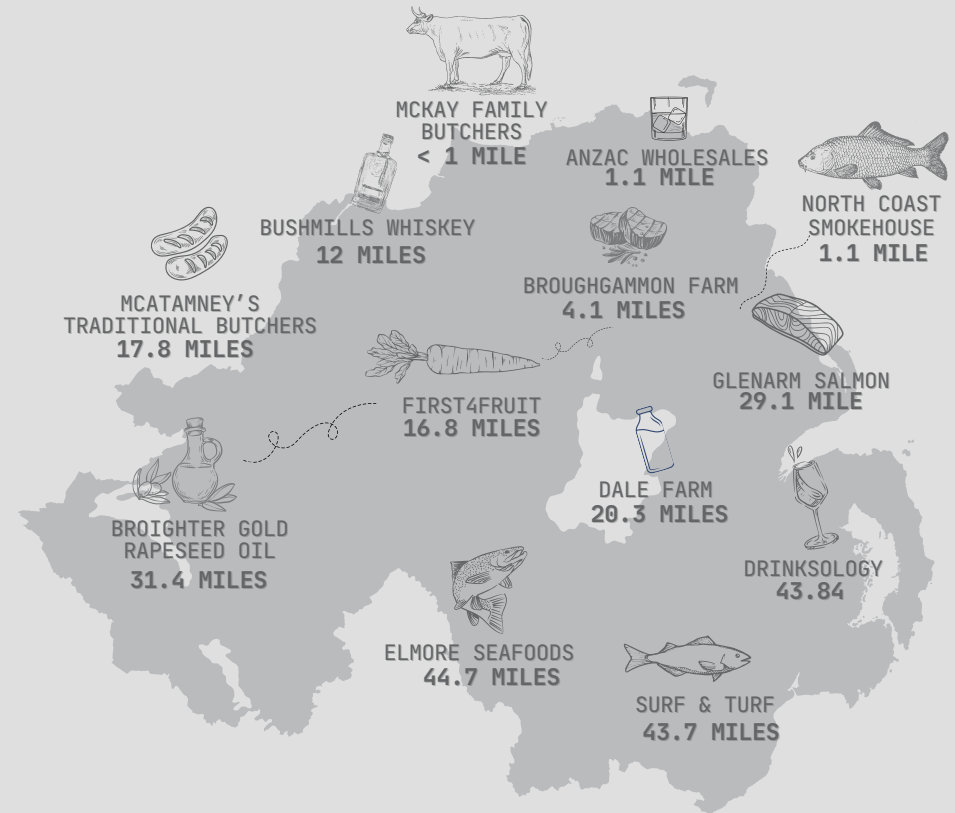
All our fresh fruit and vegetables are supplied by First for Fruit, sourced from the finest local farms. Our potatoes are grown in Limavady, and our micro herbs are produced by The Greenhouse Brothers in Bushmills. Much of the waste produced by First for Fruit is used to feed local horses, donated to food banks in Coleraine, or composted to nourish the produce for the next season.

Many of our bread and pastry products, including scones, Guinness wheaten bread, and shortbread, are made in-house daily to reduce our carbon footprint and ensure freshness. Additionally, all our jam and marmalade are sourced from local suppliers.

This gives you, our guests, the best dining experience using only excellent and reputable local produce.

50 MILES: LAND & SEA

TAKING YOU ON A CULINARY JOURNEY AT MARCONI'S BISTRO, WHERE THE FOOD YOU SAVOR IS NOT JUST A MEAL BUT A REFLECTION OF OUR **100% COMMITMENT TO SUSTAINABLE**, LOCAL AGRICULTURE. JOIN US IN CELEBRATING THE FLAVORS OF THE LAND AND SEA, ALL WITHIN A 50-MILE RADIUS OF OUR CORNER OF COUNTY ANTRIM. TASTE THE DIFFERENCE THAT FRESHNESS AND COMMUNITY MAKE IN EVERY BITE.



Taste Causeway
Northern Ireland

WE ARE PROUD MEMBERS OF TASTE CAUSEWAY AND TASTE OF ULSTER, TWO RECOGNISED CULINARY ASSOCIATIONS THAT CELEBRATE THE RICH FLAVORS AND TRADITIONS OF THE CAUSEWAY COAST & GLENS AND NORTHERN IRELAND.