



Here at the Marine Hotel, our chefs are committed to working with as many local producers and suppliers as possible to provide the highest available quality local ingredients for our menus, with the lowest possible impact on the local and global environment. 100% of the suppliers we use in Marconi's Bistro are based within a 50 mile radius of the hotel.

CHEF'S SOUP OF THE DAY, HOMEMADE GUINNESS WHEATEN BREAD | 7 (\*GF, V)

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

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

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

CRISPY WHISKEY GLAZED GALGORM PORK BELLY, BURNT APPLE PURÉE & BOOZY RAISINS | 10

TEMPURA CAULIFLOWER WINGS, TOASTED SESAME SEEDS, SRIRACHA DRESSING & MIXED LEAVES | 8 (VEG, \*GF)

#### MEATS

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

MARCONI'S CLASSIC MCKAYS BURGER, 60Z BURGER, TOASTED SESAME SEED BRIOCHE BUN, SMOKED BACON, BALLYMALOE TOMATO RELISH, GEM LETTUCE & TOMATO, GRILLED CHEDDAR & CHUNKY CHIPS | 17 (\*GF)

HOT AND SWEET MCKAYS BURGER, 60Z BURGER, TOASTED SESAME SEED BRIOCHE BUN, JALAPEÑOS, RED ONION CHUTNEY, GUBBEEN SMOKEHOUSE CHORIZO, MIXED LEAVES & MELTED BRIE | 17 (\*GF)

**CHICKEN FETTUCCINE**, GUBBEEN SMOKEHOUSE CHORIZO, PESTO & WHITE WINE CREAM, SPINACH, TOASTED SOURDOUGH, PARMESAN & BROIGHTER GOLD TRUFFLE OIL | **18** 

10 OZ MCKAYS SIRLOIN STEAK, CHUNKY CHIPS, PINK PEPPERCORN CREAM, BEER BATTERED ONION RINGS, ROASTED TOMATO & PORTOBELLO MUSHROOM, ROCKET LEAVES & BALSAMIC REDUCTION. | 30 (\*GF)

12 HOUR BRAISED DAUBE OF IRISH BEEF, SMOKED BACON CHAMP, PURÉED & CONFIT CARROTS, CARAMELISED SHALLOTS & BOURGUIGNON SAUCE. | 20 (GF)

PAN ROASTED ROCKVALE CHICKEN SUPREME, PEA PURÉE, FONDANT POTATO,
PROSCIUTTO WRAPPED FINE BEANS, WILD MUSHROOM & LEEK CREAM, CHIVE OIL | 22 (GF)

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

### SEAFOOD

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

MARCONI'S SEAFOOD CHOWDER, MIXED FRESH LOCAL FISH & STRANGFORD LOUGH MUSSELS, WHITE WINE & WHOLEGRAIN MUSTARD CREAM, FRESH VEGETABLES & HOMEMADE GUINNESS WHEATEN BREAD. | 12/17 (\*GF)

STRANGFORD LOUGH MUSSELS, WHITE WINE & WHOLEGRAIN MUSTARD CREAM, FRESH VEGETABLES & HOMEMADE GUINNESS WHEATEN BREAD | 12/17 (\*GF)

BEER BATTERED FISH & CHIPS, CHUNKY CHIPS, MUSHY PEAS, HOMEMADE TARTAR SAUCE & LEMON WEDGE | 17 (\*GF)

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

#### BOARDS

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

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

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

#### VEGETARIAN

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

**BUTTERNUT SQUASH & TARRAGON RISOTTO**, WALNUT CRUMBLE, ROCKET LEAVES & BROIGHTER GOLD TRUFFLE OIL | 17 (V, GF)

FETTUCINE ALFREDO, SAUTÉ WILD MUSHROOMS, TENDERSTEM BROCCOLI, SPINACH & WHITE WINE CREAM | 17 (V)

**SWEET POTATO, CHICKPEA & SPINACH SATAY**, WILTED PAK CHOI, ROASTED RED PEPPERS, BRAISED RICE & FLATBREAD | **17 (VEG, \*GF)** 

## S W E E T S | 7.50

As many as possible of our various bread and pastry products are made in house to limit our carbon footprint and provide freshness, our scones, Guinness wheaten bread and shortbread in the coffee shop are produced in house daily and all of our jam and marmalade is sourced from local suppliers.

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

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

HOMEMADE LEMON MERINGUE PIE, CHANTILLY CREAM, BERRY COULIS & FRESH BERRIES (V)

MINT AERO CHEESECAKE, BERRY COULIS & FRESH CREAM

VEGAN BERRY PAVLOVA, BERRY COMPOTE (GF, VEG)

# 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

V | VEGETARIAN GF | GLUTEN FREE VEG | VEGAN \*GF | CAN BE ADAPTABLE TO GLUTEN FREE



