

Sunday Lunch Menu

TWO COURSES FOR £27 OR THREE COURSES FOR £32
FOLLOWED BY TEA OR COFFEE

TO BEGIN

HONEY ROASTED CARROT & RED LENTIL SOUP, HOMEMADE GUINNESS WHEATEN BREAD (V)
NORTHCOAST SMOKEHOUSE SALMON & DILL FISHCAKE, WARM TARTAR SAUCE & ROCKET LEAVES.
GOATS CHEESE FRITTERS, HOMEMADE BEETROOT JAM, MIXED LEAF & BALSAMIC REDUCTION (V)
SLOW ROASTED GALGORM PORK BELLY, BUSHMILLS WHISKEY GLAZE, CARROT PURÉE & GRACEHILL
BLACK PUDDING BON BON.
CAJUN SPICED CHICKEN SALAD, GEM LETTUCE, SMOKED GUBEEN CHORIZO, MINTED CLANDEBOYE YOGURT,
TOASTED GARLIC & HERB CROUTONS.

MAIN COURSE

ROASTED TURKEY & GRANTS' IRISH HAM, HERB & ONION STUFFING, CHIPOLATAS, & CRANBERRY JUS.
PAN FRIED GLENARM ORGANIC SALMON FILLET, PEA PURÉE, CRISPY LEEKS, CHIVE & SMOKED BACON VELOUTÉ (GF)
SLOW ROASTED SILVERSIDE OF IRISH BEEF, HOMEMADE YORKSHIRE PUDDING, PARSNIP PURÉE AND RICH PAN JUS.
PAN FRIED ROCKVALE CHICKEN SUPREME, CREAMED LEEKS & CRISPY PROSCIUTTO,
WILD MUSHROOM & TARRAGON CREAM (GF)
ALL THE ABOVE MAIN COURSES ARE SERVED WITH CREAMED & ROAST POTATOES AND SEASONAL VEGETABLES (V, GF)
BUTTERNUT SQUASH & TARRAGON RISOTTO, WALNUT CRUMBLE, ROCKET LEAVES & BRIGHTER GOLD TRUFFLE OIL.

DESSERT

SEASONAL FRUIT CRUMBLE, MORELLI'S ICE CREAM (V)
HOMEMADE MINT AERO CHEESECAKE, BERRY COULIS & CHANTILLY CREAM
WARM STICKY TOFFEE PUDDING, BUSHMILLS' SALTED CARAMEL SAUCE, MORELLI'S HONEYCOMB ICE CREAM (V)
HOMEMADE SPONGE WITH PORTGLENONE JAM, VANILLA CRÈME ANGLAISE (V)
CLANDEBOYE NATURAL YOGURT PANNA COTTA, FRESH BERRIES, & TOASTED ALMONDS (GF)

SIDES | £5.50

CHUNKY CHIPS	BUTTERY MASH
SKINNY FRIES	BUTTERY CHAMP
BEER BATTERED ONION RINGS	SALT AND CHILLI FRIES
SEASONAL VEGETABLES	

V | VEGETARIAN
VEG | VEGAN
GF | GLUTEN FREE



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.

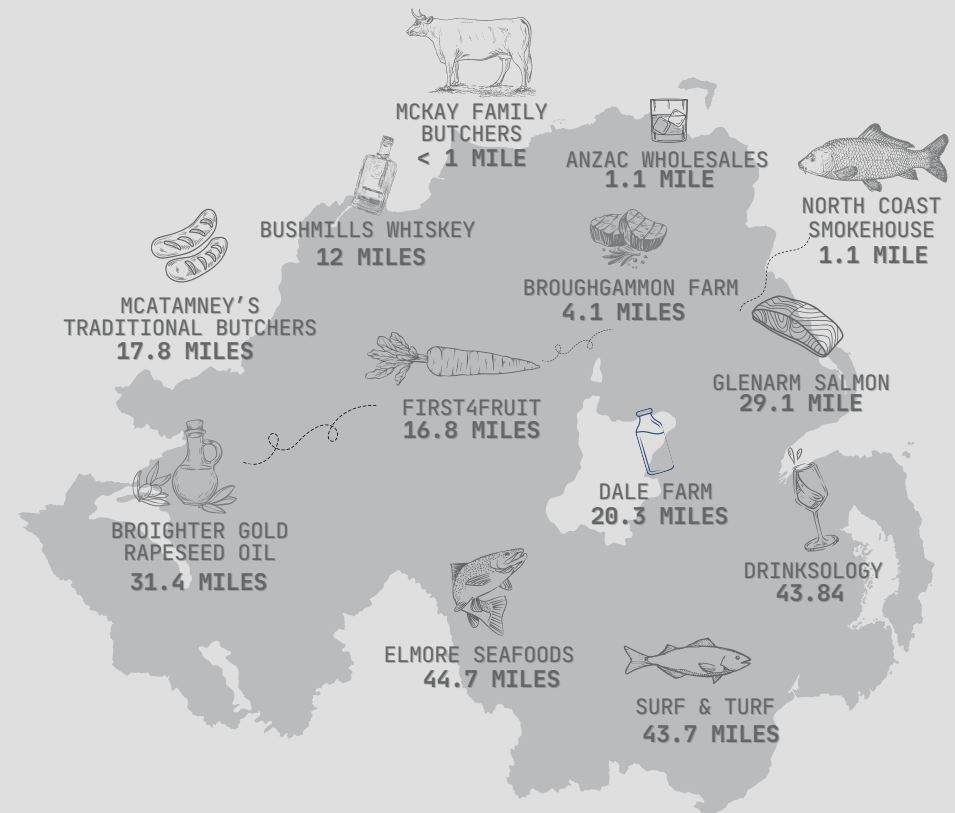
All our fresh fruit and vegetables are supplied by First for Fruit, sourced from the finest local farms. Our potatoes are grown in Limavady, and our micro herbs are produced by The Greenhouse Brothers in Bushmills. Much of the waste produced by First for Fruit is used to feed local horses, donated to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