

LIGHT BITES

Here at the Marine Hotel, our chefs are committed to working with as many local producers & suppliers as possible to provide the highest available quality local ingredients for our menus, with the lowest possible impact on the local & 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 (V)

HONEY CHILLI CHICKEN WINGS, TOASTED SESAME SEEDS, MIXED LEAVES & SRIRACHA DRESSING | 9 (GF)

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

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

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

SMOKED MACKEREL & HORSE RADISH PATE, TOASTED CIABATTA BREAD, ROCKET LEAVES & CAPERS, CHIVE OIL | 9

GOATS CHEESE & SUNBLUSHED TOMATO SALAD, MIXED LEAVES, BLACK OLIVES, BEETROOT & BALSAMIC DRESSING | 8 (V, GF)

MEATS

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

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

CRISPY WHISKY GLAZED GALGORM PORK BELLY, BURNT APPLE PURÉE, BOOZY RAISINS, GRACEHILL BLACK PUDDING CROQUETTE, CAVOLO NERO & BABY CARROTS, RED WINE JUS | 21

CHICKEN FETTUCCINE, TENDER STRIPS OF ROCKVALE CHICKEN BREAST, GUBEEEN SMOKEHOUSE CHORIZO, PESTO & WHITE WINE CREAM, SPINACH, TOASTED SOURDOUGH, PARMESAN & BROIGHTER GOLD TRUFFLE OIL | 18

12 HOUR BRAISED DAUBE OF IRISH BEEF, SMOKED BACON CHAMP, PURÉED & CONFIT CARROTS, CARAMELISED SHALLOTS & BOURGIGNON SAUCE | 22 (GF)

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

CRISPY BREADED HONEY CHILLI CHICKEN, TENDER STRIPS OF ROCKVALE CHICKEN BREAST, ASIAN SALAD, PITTA BREAD & SKINNY FRIES, SWEET CHILLI SAUCE & MINTED CL&BOYE YOGURT | 18

GRILLED RACK OF IRISH LAMB, SUMMER VEGETABLE FRICASSEE, SAUTÉ NEW POTATOES & PESTO | 27 (GF)

8 OZ MCKAY'S SIRLOIN STEAK, CHUNKY CHIPS, PINK PEPPERCORN CREAM, BEER BATTERED ONION RINGS, ROASTED TOMATO & PORTOBELLO MUSHROOM, ROCKET LEAVES & BALSAMIC REDUCTION | 28

10 OZ MCKAY'S RUMP STEAK, CHUNKY CHIPS, PINK PEPPERCORN CREAM, BEER BATTERED ONION RINGS, ROASTED TOMATO & PORTOBELLO MUSHROOM, ROCKET LEAVES & BALSAMIC REDUCTION | 28

FROM THE SEA

All our fresh seafood is sourced by Elmore seafoods, Surf & Turf & 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 | **SMALL 14 / LARGE 18**

STRANGFORD LOUGH MUSSELS, WHITE WINE & WHOLEGRAIN MUSTARD CREAM, FRESH VEGETABLES & HOMEMADE GUINNESS WHEATEN BREAD | **SMALL 13 / LARGE 17**

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

PAN FRIED GLENARM ORGANIC SALMON FILLET, GUBEEEN SMOKEHOUSE CHORIZO, SUNBLUSHED TOMATO & ROASTED RED PEPPER RISOTTO, PESTO TOSSED GREENS | 24 (GF)

PROSCIUTTO WRAPPED NORTH SEA COD, PEA PURÉE, STEM BROCCOLI, BROAD BEAN & PEA GNOCCHI, TOMATO & CITRUS DRESSING | 22

BOARDS

WARM BREADS, BRIGHTER GOLD RAPESEED OIL, ROCKET & PARMESAN SALAD & RED ONION CHUTNEY | 12 (V)

IRISH CHEESE SELECTION, CASHEL BLUE CHEESE, SMOKED GUBBEEN, OAT CRUSTED GOAT'S CHEESE, COOLEENY FARM TIPPERARY BRIE, FROZEN GRAPES, APPLE & RAISIN CHUTNEY & SAVOURY BISCUITS | 15 (V)

IRISH CHARCUTERIE PLATTER, BROUGHGAMMON FARM ROSE VEAL SALAMI, PROSCIUTTO, GUBBEEN SMOKEHOUSE CHORIZO, MARINATED OLIVES & SUN BLUSHED TOMATOES, WARM CIABATTA & BALLYMALOE TOMATO RELISH | 15

VEGETARIAN

All our fresh fruit & vegetables are supplied by First for Fruit, from the finest local farms, Our potatoes are grown in Limavady & 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 & BRIGHTER GOLD TRUFFLE OIL | 17 (V, GF)

ROASTED SUMMER VEGETABLE RATATOUILLE, RICH TOMATO & BASIL SAUCE, FETTUCINE PASTA, TOASTED SOURDOUGH BREAD | 17 (V)

WILD MUSHROOM & SPINACH POLENTA, FRESH HERBS, TOASTED PUMPKIN SEEDS, ROCKET & BRIGHTER GOLD TRUFFLE OIL | 17 (VEG, GF)

SWEET POTATO, CHICKPEA & SPINACH SATAY, WILTED PAK CHOI, ROASTED RED PEPPERS, BRAISED RICE & PITTA BREAD | 17 (VEG)

SWEETS | 7.50

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

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

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

HOMEMADE FRANGIPAN TART, CHANTILLY CREAM, BERRY COULIS & FRESH BERRIES

HOMEMADE LEMON CHEESECAKE, BERRY COULIS, LEMON CURD & FRESH CREAM

VEGAN BERRY PAVLOVA, BERRY COMPOTE (VEG, GF)

SIDES | 5.50

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

SAUCES | 4

PINK PEPPERCORN CREAM
RICH PAN JUS

V | VEGETARIAN
GF | GLUTEN FREE
VEG | VEGAN



MH-WIFI
Password: **ForeverSurfing**

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS
PLEASE NOTE: WE DO NOT SPLIT BILL PAYMENTS