



THE BELLEEK RESTAURANT

Two Course £30.00

Three Course £37.50

Starters

Baked Celeriac Soup

Ricotta Dumplings, Hazelnut Dressing

1. 3. 7. 8. 9. 12.

Slow Cooked Drumshane Free Range Duck Egg

Seasonal Broth, Cratloe Hills Sheep's Cheese, Wheaten Crumbs

1. 3. 6. 7. 8. 10. 15

Warm Winter Roots Salad

Roasted Root Vegetables, Crisp Bacon

7. 8. 12. GF. (V. Option Available)

Chicken Liver Parfait

Toasted Grains, Orange and Lime Marmalade, Grilled Brioche

1. 3. 7. 11. 12.

Smoked Lough Neagh Eel

Beetroot, Celeriac Puree, Horseradish

4. 9. 12. GF

Confit Poussin

Confit Breast, Crispy Leg, Parsnip Puree, Buttered Sprouts, Caramelised Shallot Jam

7. 9. 12. GF.

Seared Irish Sea King scallop

Cauliflower Puree, Roasted Chicken Skins, Fennel Foam

7. 9. 12. 14 GF.

Allergen Information

1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts Namely, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs, 15. Mushroom, GF. Gluten Free

Main Courses

Pan Roasted Monkfish Tail (£3.00 supplement)

Butter Braised Leeks, Smoked Oxtail Ragu, Parsley Puree

4. 7. 8. 9. 12. 14. GF

Irish Hogget

“Yearling Lamb”

Leg Wrapped in Pastry, Mushroom, Truffle Cream

3. 7. 9. 12. 15. GF

Baked Irish Sea Hake Fillet

Mediterranean Tapenade, Pak Choi, Shellfish Sauce, Puffed Wild Rice

2. 4. 6. 7. 8. 9. 12. GF.

Slow Roasted Sweet Potato

Sage Butter Vinaigrette, Pickled Artichoke, Mushroom

7. 8. 12. 15. V. GF

Roasted Pork Belly

Cockles, Swede Puree, Pickled Salsify, Caramelised Lemon

6. 7. 9. 10. 12. 15. GF.

Salt Baked Beetroot

Beetroot Gnocchi, Fennel salad, Toasted Walnuts

1. 3. 7. 8. 9. 12. V.

Irish Charolais Beef Fillet (£7.00 supplement)

Confit Chantenay Carrots, Carrot Puree, Miso

6. 7. 9. 10. 12. 15. GF.

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Desserts

Citrus Meringue Tart

Mascarpone Ice Cream, Torched Meringue

1. 3. 7. 8. 12.

Panna Cotta

Mango and Passion Fruit Compote, Shortbread

1. 3. 7. 8.

Local Orchard Acre Farm Rhubarb

Poached Rhubarb, Set Vanilla Custard, Turkish Delight Sorbet

1. 3. 7. 12. GF

Dark Chocolate Gelato

Hazelnut Brownie, Roasted Milk Chocolate

1. 3. 7. 8. 12.

Crème Brulee

Speculoos Biscuit

1. 3. 7. 8. GF.

Selection of Irish Artisan Cheese (£4.00 Supplement)

Grapes, Seasonal Preserve, Walnut Toast

1. 7. 8. 12.

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