



THE BELLEEK RESTAURANT

*À La Carte Menu*

*Two Course* £30.00

*Three Course* £37.50

# Starters

## Roast Tomato Soup

Black Bacon, red pepper  
1.6.7.9. 15 (GF Available)

## Pan Fried Duck Liver

Blackberry, Spiced Crumb, Fig Compote, Kumquat, Port Jus  
1.3.7.8.9.12 (GF Available)

## O Doherty's Pork Belly

Armagh Apple, Port, Mustard, Jus  
6.7.9.10.12. GF

## Warm Cured Salmon

Beetroot, Dill, Cream Cheese, Salmon Roe  
4.6.7 GF

## Vegetable Tart

Fivemiletown Goats Cheese, Aubergine, Mixed Vegetables & Herbs  
1.3.6.7.9.15 (GF Available)

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### Allergen Information

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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

## Confit Irish Sea Hake

Garlic Puree, Black Olive, Potato, Parsley Nage

1.2.3.4.6.7.10.12. (GF Available)

## Gressingham Duck Breast

Pepper Crust, Carrot, Pickled Cherries, Honey, Port wine Jus

1.6.8.9.12. (GF Available)

## Mushroom & Truffle Tortelloni

Truffle Cream, Hazelnut, Parmesan Crisp, Tarragon

6.7.8.12. GF

## Braised Mourne Lamb Rump

Pistachio & Mint Crust, Roast Artichoke Puree, Shallot, Madeira Sauce

1.3.6. 7.8.9.12

## Irish Beef Fillet (£7.00 supplement)

Potato Mille Feuille, Fermented Cabbage, Girolles, Jus

6. 7.9. 12. 15. GF

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# Desserts

## Chocolate & Cherry

Cherry Ice Cream, Pistachio, Hazelnut, Mint

1. 3. 6. 7. 8.

## Raspberry Parlova

Fresh Berries, White Chocolate, Calamansi Curd

1.3. 7.8. GF Available. DF Available

## Banana Frangipane

Caramel, Rum Ice Cream, Chocolate Crème anglaise

1,3,7,8

## Poached Peach

Lemon, Basil, Meringue, Hazelnut Crumble

3,8, GF

## Selection of Artisan Cheese *(£4.00 Supplement)*

Grapes, Seasonal Preserve, Crackers, Walnut Toast

1. 7. 8. 12. (GF Available)

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# Vegan Menu

## Starters

### Vegetable Garden Salad

Aubergine & Tomato Puree, Mixed Vegetables, Fresh Herbs

1.9.15

### Tomato Soup

Basil, Sourdough Crouton, Pepper Tapenade

1.6(GF Available)

### Beetroot & Feta Salad

Mixed Leaves, Walnut, Balsamic Dressing, Vegetable Crisps

6.8.12. GF

# Vegan Menu

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# Mains

## Butternut Squash Risotto

Truffle, Vegan Cheese, Hazelnut

6.8.12.15. GF

## Vegan Pasta

Wild Mushroom Soya Cream, Vegan Cheese, Chives

6.9.12.15. GF

## Vegetable Curry

Pilau Rice

6.10.12. GF

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# Vegan Menu

## Desserts

### Parlora

Aquafaba Meringue, Fresh Berries, Citrus Gel, Rhubarb, Mint  
GF

### Chocolate Brownie

Vanilla Ice Cream, Mixed Berry Compote  
1.6. (SF Available)

### Soya Cream Panna cotta

Fresh Berries  
6. GF

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