



Belleek Castle

A La Carte... Starters

PAN FRIED SEA TROUT

Beetroot and Mascarpone Barley, Buttered Spinach
€12.90

PAN SEARED SCALLOPS

Kelly's Pork Belly and Black Pudding, Lemon veloute
€14.90

CARPACCIO OF BEETROOT

Feta Cheese Mousse, Candied Walnuts, Red Onion Dressing
€11.90

HOT SMOKED CHICKEN BREAST

Chorizo Potato Puree, Puy Lentils, Yoghurt Espuma
€12.90

SLOW COOKED FEATHER-BLADE OF "MCHALES" BEEF CHEEK

Wild Garlic Mash Rosemary Jus
€12.90

DUBLIN BAY PRAWNS

Crab, Quinoa, Red Pepper Bouillabaisse
€14.90

*Using classic & imaginative cooking techniques with local, seasonal ingredients from our land ~ sea & air,
we combine a depth of flavour with the traditions of the castle.*

2 AA Rosette Restaurant for
Culinary Excellence





Belleek Castle

A La Carte...Main Course

SPICED CRUSTED BUTTER POACHED MONKFISH

*Steamed Mussels with Saffron & lemon cream
& Savoy Cabbage.
€28.90*

LOIN OF WICKLOW SIKI VENISON

*Celeriac, Red Cabbage Puree,
Pickled Blackberries
€29.90*

THE FAMOUS DRUNKEN BULLOCK

*(McHale's Beef Fillet Flambéed in Irish Whiskey on our Conquistador Sword)
Wild Mushrooms,
Parsnips, Peppercorn Jus
€33.90*

KELLY'S PORK FILLET & BLACK PUDDING

*Turnip Fondant and Puree, Glazed Shallot, Cider Jus
€27.90*

Honey Mustard Glazed Barbergy Duck Breast

*Carrot Puree, Duck Leg Croquette, Port Jus
€28.90*

PAN SEARED HALIBUT

*Textures of Cauliflower, Confit New Potatoes, Fennel Veloute
€28.90*

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Our Beef is 100% Irish, please ask your server for allergy requirements