# Bellinter House Hotel \& Spa <br> BELLINTER DINNER MENU 

Light Bites

Soup of the Day with Homemade Bread $(1,9) €_{7.95}$
Roast Heirloom Beetroot Salad with Irish Goat's Cheese, Organic Leaves, Wine Onions, Pickled Walnuts © House Dressing $(3,7,8,12)$ Small $€ 9.50$ / Large $€ 14.50$

Crispy Wings Tossed in Hot Sauce served with Yoghurt © Cucumber Dip (7,6,8,10,12) Small $€ 11.75$ Large $€ 17.00$

Cauliflower Bhajis with Organic Leaves, Cucumber Raita $\mathbb{O}$ Indian pesto (6,8,10,12) €10.95 Baked Feta Pil Pil Oak Aged Feta Cheese with Chili Oil, Garlic © Micro Coriander, with Garlic © Herb Ciabatta ( 1,7 ) €13.95

## Mains

Tender Prawns $\mathbb{E}$ Chorizo Cooked with Green Chili $\mathscr{O}$ Shaved Garlic, Tossed through Linguine Pasta, Finished with Lemon, Rocket © Parmesan (1,2,7) €25.50

Roast Supreme of Chicken Served with Mash Potato, Market Greens 7 Red Wine Jus (7,9,12)

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€ 24.50
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Beer Battered Cod Served with Pea Hash, Homemade Tartar Sauce, Dressed Organic Leaves © Hand-Cut Fries (1,3,4,7,10,12) €20.95

8oz Gourmet Burger Smoked Applewood Cheese, BBQ Sauce, Home Pickles, Gem Lettuce, Tomato \& Onion on a Seeded Brioche Bun Side of Fries (1,3,7,10,12) €20.50

8oz Beef Fillet Served with Creamy Mash Potato, Market Greens $\not \subset$ Peppercorn Sauce

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(3,7,9,10,12) € 37.00
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## Sides

Skinny Chips $€ 5.00$ / Seasonal Greens (7) $€ 5.00 /$ House Salad (3,10,11,12) $€ 5.00 /$ Truffle $\begin{gathered}\text { © }\end{gathered}$ Parmesan Fries (3,4,10) €8.oo

Allergens
$1=$ Gluten, $2=$ Shellfish, $3=$ Eggs, $4=$ Fish, $5=$ Peanuts, $6=$ Soya, $7=$ Dairy, $8=$ Tree Nuts, $9=$ Celery, $10=$ Mustard, $11=$ Sesame Seed, $12=$ Sulphites, $13=$ Lupin, $14=$ Molluscs

