

## MADE IN BELFAST: A LA CARTE MENU

### STARTERS

HOME-BAKED SOURDOUGH BREAD TEAR & SHARE, (FOR TWO PEOPLE) GARLIC BUTTER, OLIVES, TAPENADE, OILS & BALSAMIC (V)	7
<b>+ADD EXTRA SOURDOUGH TEAR &amp; SHARE FOR £4</b>	
<b>+ADD BAKED IRISH COOLEENEY DIPPING CHEESE FOR EXTRA £3.50</b>	
SOUP OF THE DAY WITH HOMEMADE BREAD (V)	5
FREE RANGE CHICKEN LIVER PARFAIT, SEASONAL CHUTNEY, HOMEMADE FRUIT SOURDOUGH	7.5
CRISPY PORTAVOGIE PRAWNS, KILKEEL CRAB, CONFIT TOMATO, CHILLI, SCALLIONS & MAYO & HOMEMADE SOURDOUGH	10
WHIPPED FIVEMILETOWN GOATS CHEESE, CANDIED PISTACHIO'S, PORT & FIG GEL, BRULEED FIG & HOMEMADE GUINNESS & TREACLE WHEATEN BREAD (V)(N)	7.5
LOCAL SEARED SCALLOP, CRISPY FRIED SHORTRIB & BLACK GARLIC AIOLI	11
HAM & EGGS, PARSLEY SAUCE	7.5
CRISPY THORNHILL DUCK LEG, WARM BOMBAY POTATO SALAD	9
CRISPY FRIED TOFU, KIMCHI & DIPPING SAUCE (VEGAN)	7.5
STRANGFORD ROPEGROWN MUSSELS, WHITE WINE, LEEK & GARLIC CREAM	<b>SML 8 LGE 12</b>

### MAINS

PAN ROASTED FREE-RANGE CHICKEN SUPREME, POTATO CROQUETTES, SEASONAL VEG, CEP & BACON CREAM	16
GLAZED CRISPY OUTDOOR-BRED PORK BELLY, POTATO BOXTY, CRANBERRY, LEEK & PARMESAN PORK ENCROUTE, SEASONAL VEG, RED WINE JUS	19
DUO OF IRISH LAMB: PAN SEARED LAMB RUMP (SERVED PINK) & LAMB GRATIN, SEASONAL VEG, RED WINE JUS	21
PAN SEARED THORNHILL DUCK BREAST (SERVED PINK) POTATO ANNA, PARSNIP PUREE, DUCK CABBAGE, SEASONAL VEG, RED WINE JUS	21
PAN FRIED SUSTAINABLE HAKE FILLET, HERB CRUSHED POTATOES, CRAB BUTTER, TENDERSTEM BROCCOLI	19
10OZ CHARGRILLED IRISH MOILED SIRLOIN STEAK, CONFIT PORTOBELLO MUSHROOM TOPPED WITH ROAST GARLIC, CARAMELISED SHALLOT & REGATO CHEESE, BEARNAISE SAUCE AND BEEF FAT CHIPS	26
CHARGRILLED IRISH FLAT IRON STEAK, CRISPY SHORTRIB, PEPPERCORN SAUCE, BUTTERMILK ONION RINGS, BEEF FAT CHIPS <b>(SERVED SLICED &amp; MEDIUM-RARE ONLY DUE TO CUT)</b>	19
CHARGRILLED IRISH MOILED BEEF BURGER, CHEDDAR, TOMATO & BACON JAM, LETTUCE, BLACK PEPPER MAYO & BEEF FAT CHIPS	14
BATTERED SUSTAINABLE FISH, MUSHY PEAS, CURRY SAUCE & BEEF FAT CHIPS	14
PORTAVOGIE PRAWN & KILKEEL CRAB RISOTTO, HOMEMADE SOURDOUGH	15
VEGAN CRISPY FRIED CAULIFLOWER KATSU CURRY, PEPPERS, SPINACH, SMOKED NUTS & BASMATI RICE (V)(N)	14
VEGAN SPAGHETTI: SAUTEED WILD MUSHROOMS, CAPERS, PARSLEY PUREE, PINENUTS, VEGAN CHEESE & SPINACH WITH TOASTED SOURDOUGH (N)(V)	14

PLEASE NOTE THAT OUR DISHES MAY CONTAIN ALLERGENS SUCH AS NUTS OR SHELLFISH. PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY INFORMATION ABOUT ANY OF OUR DISHES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. OUR DISHES MAY ALSO CONTAIN TRACE ELEMENTS & WE CANNOT GUARANTEE THAT OUR DISHES ARE FREE FROM TRACE ELEMENTS OF NUTS, GLUTEN AND OTHER ALLERGENS

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE. WE CANNOT PROVIDE SPLIT/INDIVIDUAL BILLS, THOUGH FOOD & DRINK BILLS CAN BE KEPT SEPARATE IF REQUESTED IN ADVANCE. PLEASE NOTE A MAXIMUM OF 4 CARD PAYMENTS PER BILL.