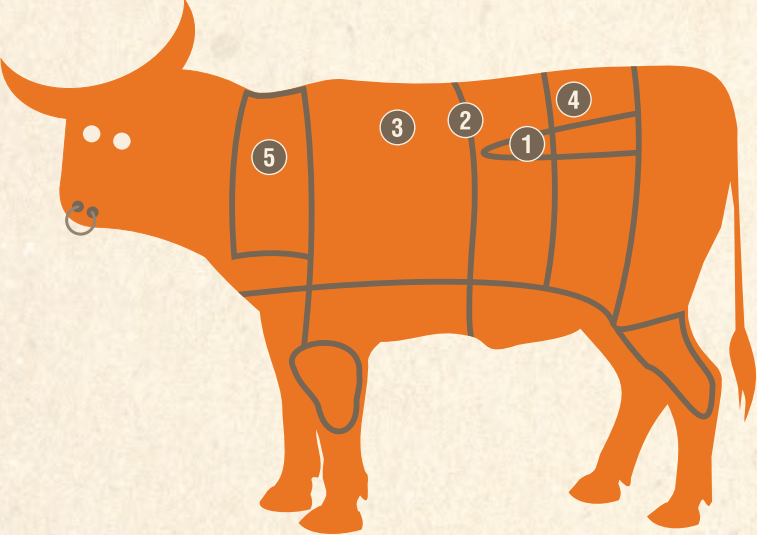


STARTERS

Classic Prawn Cocktail with stout wheaten bread	£7.00
Seasonal Soup with stout wheaten bread	£5.00
Our Signature Portavogie Prawns served with a Bloody Mary shot (virgin option available) and stout wheaten bread	£8.00
Salt ‘n’ Chilli Squid with cherry tomato & tarragon salsa, lime, orange & rocket pesto	£7.00
Chicken Liver Paté With toasted brioche and a cranberry & mango chutney	£6.50
Breads & Tapenades Selection of fresh sliced breads and homemade oils	£5.00
Grilled Chicken Caesar Salad Tender smoked chicken placed on baby gem with cured bacon lardons and cherry tomatoes drizzled with a light Caesar dressing	£6.00

At GRILL everything is dedicated to delivering the highest quality steak to your table. It all starts with our 100% Northern Irish beef, locally butchered and dry aged for 34 days until we are satisfied that it’s going to be “melt in the mouth” special. Our team of Chefs then marinade and lovingly prepare the meat before flame grilling it on our custom Blue Seal Grill to your preference. Sit back and enjoy some of the best views of Belfast while savouring “the best steak in the city”.



- 1 **Fillet** - The richest and most succulent cut of the cow (best served medium rare)
- 2 **T-Bone** - Best of both steaks with a ‘T’ shaped bone (best served medium well)
- 3 **Rib Eye** - With a seam of fat that bastes the meat as it cooks (best served medium)
- 4 **Sirloin** - A strip of fat around the outside makes the steak juicier (best served medium)
- 5 **Chuck** - A sub-primal cut with good fat marbling of the shoulder for extra flavour

FROM THE GRILL - Create your own personal dish

Provence is central to everything we do. We locally source the finest quality ingredients so that when grilled, we can seal in as much flavour as possible and deliver your meal exactly as you want it.

10oz Sirloin Steak	£24.00
10oz Ribeye Steak	£25.00
Butterflied Chicken Breast	£11.95

All above served with choice of Sauce and Side

Sides:
Thyme Salted Duck Fat Chips, Skinny Fries, Buttered Champ
Sauce:
Bourbon Peppercorn Sauce, Shallot Beef Jus

THE REST

8oz Hand Pressed Chuck Burger Country relish, baby gem lettuce, beef tomato, beer battered onion rings, brioche bap and duck fat chips	£15.00
Sicilian Marinated Sea Bass Crushed sundried tomato, new potatoes and garlic green beans	£17.50
Cola Gammon Chargrilled gammon steak with a Coca Cola glaze, charred pineapple and chunky chips	£12.00
Halloumi Cheese & Vegetable Kebabs With coriander & chilli scented basmati rice and basil oil balsamic reduction	£10.00
Salmon Fillet With lemon & herb butter and creamy champ	£15.00

SIDES

Duck Fat Chips	£3.50
Skinny Fries	£3.00
Beer Battered Onion Rings	£3.00
Buttered Champ	£3.00
Caesar Salad	£4.00
Garlic Green Beans	£3.00
Italian Slaw	£2.00
Garlic Mushrooms	£3.00
Tobacco Onions	£3.50
Beetroot & Apple Slaw	£2.00

DESSERTS

Nutty Crumble Stewed cider apple and pear	£5.50
Sticky Toffee Pudding With hot toffee & pecan nut and vanilla ice-cream	£5.50
Assiette Trio of Dark Chocolate Ganache, Raspberry & White Chocolate Cheesecake, Berry Pavlova	£5.50
Cheese Selection Cashel Blue, Ballybrie, Oakwood Smoked, Frozen Grapes, Quince Jelly	£7.50

BOARDS

Brandy a warmed glass of Courvoisier VSOP served with an espresso and homemade fudge	£6.95
Whiskey a warmed glass of malt whiskey served with an espresso and homemade shortbread (ask server for selection)	£6.95
Port a glass of Grahams Port served with an espresso, homemade fruit cake and blue cheese	£6.95



(V) Vegetarian
Food Allergy: If you have a food allergy or intolerance, please let us know before ordering.
Full allergen information for food and drink is available, upon request.