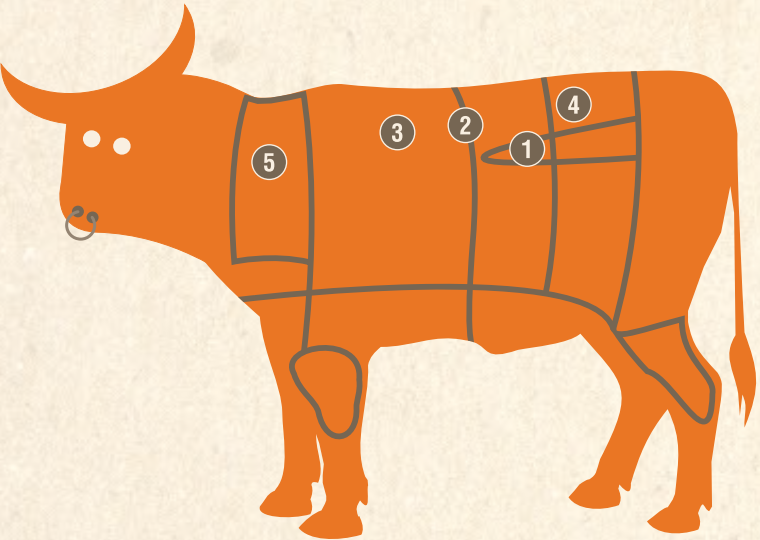


STARTERS

Homemade Soup of the Day with wheaten bread	£5.00
Portavogie Prawns served with a Bloody Mary shot (virgin option available) and wheaten bread	£8.00
Salt & Chilli Squid with cherry tomato & tarragon salsa, lime, orange & rocket pesto	£7.00
Seafood Chowder with prawns and smoked haddock	£7.00
Goats Cheese Crostini (V) with beetroot salad and pickled carrots	£6.00
Chicken Liver Parfait with toasted brioche and cranberry & mango chutney	£6.50
Bruschetta (V) topped with vine tomato, red onion, garlic and basil on crusty bloomer with dressed rocket	£6.00
Crate of Breads & Tapenades (V) selection of fresh sliced breads with homemade tapenades	£4.00
Smoked Chicken Caesar Salad with bacon, garlic croutons, grated parmesan and 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.

Step 1. Choose Your Meat

STEAK CUTS

6oz Minute Steak	£11.50
10oz Sirloin Steak	£18.00
10oz Ribeye Steak	£17.50
6oz Fillet Steak	£21.50
16oz T-Bone Steak	£28.50

GRILL SPECIALITIES

Piri-Piri Chicken Kebabs	£10.00
on a bed of crisp dressed salad	
Butterflied Chicken Breast	£8.00
on a bed of crisp dressed salad	
Sicilian Marinated Sea Bass	£15.00
8oz Hand Pressed Chuck Steak Burger	£15.00
with country relish, baby gem lettuce, beef tomato and beer battered onion ring	
on brioche bap with duck fat chips	

Step 2. Add Seasoning or Sauce

DUSTS & GLAZES

Cajun Spice	£0.50
Smoked Maldon & Garlic Salt	£0.50
BBQ Glaze	£0.50

SAUCES & BUTTERS

Bourbon Peppercorn Sauce	£2.50
Shallot Beef Jus	£2.50
Blue Cheese Hollandaise	£2.50
Hickory Smoked Bacon Butter	£1.50
Café de Paris Butter	£2.50
Béarnaise Sauce	£2.50

Step 3. Toppings

TOP IT

Porterhouse Cheese	£2.00
Balsamic Onions	£2.00
Creamy Garlic Mushrooms	£2.00
Double Fried Eggs	£2.00
Sautéed Onions	£2.50

THE REST

Seafood Linguini	£13.00
prawns, mussels, salmon, hake and haddock with cherry tomato, garlic, flat-leaf parsley and olive oil	
Halloumi Cheese & Vegetable Kebabs (V)	£10.00
with coriander & chilli scented basmati rice and a basil oil balsamic reduction	
Cola Gammon	£12.00
Coca-Cola glaze, with charred pineapple and chunky chips	

SIDES

Duck Fat Chips	£3.50
Skinny Potato 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	£5.50
seasonal berries and stewed cider apples with sweet oat crumble	
‘The Hedgehog’	£8.00
large Baked Alaska (serves 2 people)	
Sticky Toffee Pudding	£5.50
with hot toffee & pecan nut sauce and vanilla ice-cream	
Cookie Eton Mess	£5.50
homemade cookies, meringue, marshmallows, sweet cream, strawberries, coulis and chocolate sauce	
The Waffle Cone	£5.00
3 scoops of ice cream in a waffle cone	

BOARDS

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



(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.

GR III
@THE FOUR WINDS