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| **As an educational hub we aspire to be the leading destination for excellence, supporting local suppliers and showcasing environmentally sustainable approaches whilst contributing to the ongoing development of Northern Ireland as a world-class food and drink destination.** |
| **Starters** |  |
| Soup of the day, Academy breads | £5 |
| Gravad Lax, senap sauce, dill pickle, keta caviar, blinis | £7 |
| Pappardelle, pine nuts, peas, parmesan, pesto  | £6 |
| Teriyaki pork belly, Asian slaw, sesame greens | £6 |
| **Mains**  |  |
| Beef Bourguignonne, pommes purée, heritage carrots | £14 |
| Turbot, salmon mousseline, seafood matelote, fleuron | £15 |
| **Belfast Restaurant Week Specials - £10 each** |
| Organic Jubilee Farm pork loin, cauliflower, Irish Black Butter, wild garlic, cider soaked raisins |
| Cornfed chicken, creamed leeks, Parma ham, burnt onion mash |
| Sumac and pomegranate glazed cauliflower, spiced couscous, whipped feta, pickled cauliflower leaf**Created by Grace O’Donnell, Year 1 Culinary Arts Management** |
| Wild mushroom & Guinness risotto, parmesan tuile, basil oil**Created by Sophie Smith, Year 1 Culinary Arts Management****NI Champion, Young Risotto Chef of the Year 2023** |
| **Sides** |  |
| Triple cooked chips | £3 |
| Baby potatoes, rosemary butter | £3 |
| Seasonal organic leaves, shallots, almonds | £3 |
| Roasted root vegetables | £3 |
| **Desserts** |  |
| Pear and almond frangipane tart, clotted cream, pear gel | £5 |
| Baked American cheesecake, key lime custard | £5 |
| Chocolate truffle, blood orange and chili ice cream, chocolate crisp | £5 |
| Selection of Irish cheese, Academy chutney, crackers | £6 |
| *Local suppliers include La Rousse Foods, Picked Organic, Carnbrooke Meats and Ewing’s Seafood.* |