
2 COURSE £10



MENU



MAINS

SCOTCH EGGS & BLACK PUDDING SALAD

WITH TOMATO & HERB OIL DRESSING

SEAFOOD CHOWDER

SEAFOOD CHOWDER SERVED IN A FRESHLY BAKED BELFAST BAP

FISH GOUJONS

CRISPY BATTERED HADDOCK GOUJONS WITH MUSHY PEAS, CHIPS & TARTARE SAUCE

VEGAN / VEGETARIAN SUPPLEMENT MENU AVAILABLE ON REQUEST

DESSERT

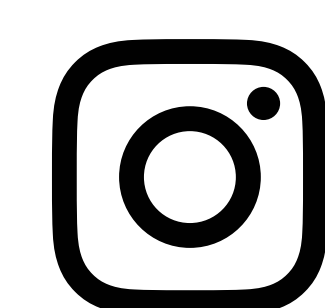
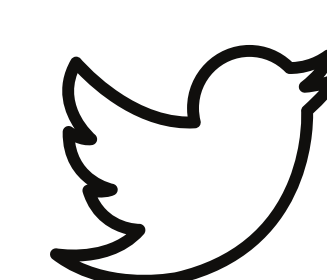
VEDA BREAD & BUTTER PUDDING

FRESH CUSTARD & VANILLA ICE CREAM

APPLE TART

WITH VANILLA CUSTARD & ICE CREAM

www.thenorthernwhig.com



Please inform your server if you require allergen information

2 COURSE £20



MENU



STARTERS

CREAMY GARLIC MUSHROOMS
ON SOURDOUGH TOAST WITH MIXED LEAVES

CHICKEN CAESAR SALAD

SOUP OF THE DAY
SERVED WITH CRUSTY ROLL

VEGETABLE SPRING ROLL
SOBA NOODLES WITH HONEY GLAZE

MAINS

GUINNESS GLAZED ARMAGH HAM
SERVED ON A BED OF CREAMY CHAMP, WILTED CABBAGE & GRAVY

DAUBE OF BEEF
SERVED WITH GRAVY CARAMELISED SHALLOTS ON A BED OF CREAMY MASH & SEASONAL VEG

CHICKEN
CHICKEN FILLET WITH BUSHMILLS BACON & LEEK CREAM ON A BED OF COLCANNON

SALMON RISOTTO
GRILLED SALMON SERVED WITH CHORIZO ARBORIO RICE, CHERRY TOMATOES & STEAMED MUSSELS

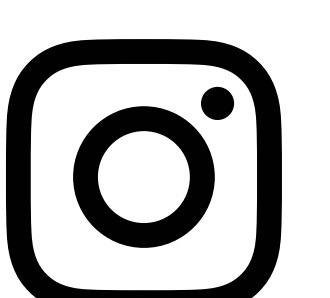
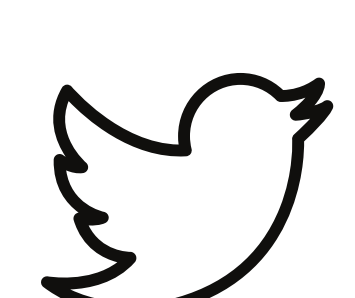
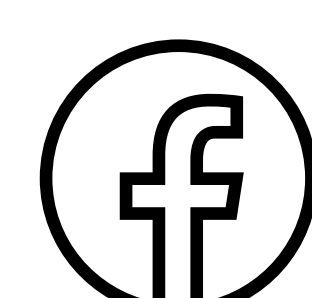
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