



BELFAST RESTAURANT WEEK

BelfastRestaurantWeek.org

19-25TH
SEPTEMBER
2022



SOUP OF THE DAY 6

Crusty bread, butter.

HOUSE NACHOS 7

Cheese, tomato salsa, sour cream, jalapeños.

HOUSE HOT WINGS 7

with blue cheese dip.

VEGETABLE SPRING ROLLS 7

Baby leaf salad, sweet chilli dip.

CLASSIC PRAWN COCKTAIL 7

Cold water prawns, Marie Rose, wheaten bread.

BANG BANG CHICKEN 7

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce, sesame seeds.

CLASSIC CHICKEN CAESAR 8

Baby Gem, croutons, bacon, anchovies, Caesar dressing, parmesan shavings.

STEAKS

Cooked to your liking! All our premium steaks are salt aged for a minimum of 28 days. Served with roast tomato, hand cut chips and your choice of sauce.

BUSHMILLS PEPPER / PAN GRAVY / GARLIC BUTTER

RIBEYE 10oz

One of the tastiest and most elegantly flavoured cuts.

30

SIRLOIN 10oz

Lean and full of flavour.

30

FILLET 8oz

The most tender cut of beef.

35

MAINS £15

CHICKEN ARRABBIATA

Penne pasta, garlic, tomato, chilli, olive oil and garlic ciabatta.

BEEF & BIRD

Free range chicken breast, prime steak cooked medium or well done, buttered vegetables, whipped mash and pepper sauce.

JOSPERS CURRY

Chicken fillet in a mild spiced Balti sauce, naan bread and rice.

LINEN BURGER

McAtamney's award-winning 8oz burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish and fries.

RACK OF RIBS

Jospers grilled tender ribs, crunchy slaw, hickory sauce, fries.

GRILLED SALMON

Pan seared with buttered vegetables, whipped mash and white wine cream.

SIDES 4.50

FRIES, FAT CHIPS, BUTTERED VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, CHEESY GARLIC BREAD



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items.



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