

BELFAST RESTAURANT WEEK 2024

7TH - 13TH OCTOBER



2 COURSE DINNER FOR £23

STARTER

Butternut Squash Soup

Harissa, Pumpkin Seeds & Wheaten Scone

Crispy Thornhill Duck Salad

Watermelon, Pomegranate, Cashew Nuts,
Ginger & Lemongrass Dressing

MAIN

Grant's Sugar Pit Pork Chop

Mustard Mash, Conway Farm Black Cabbage,
Kilmegan Irish Cider & Golden Raisin Sauce

Vegan Baked Gnocchi

Conway Farm Kale & Carrot Salad

DESSERT

Armagh Bramley Apple & Blackberry Crumble Tartlet

Crème Anglaise, Muine Glas Vanilla Ice Cream

Muine Glas Vegan Chocolate Ice Cream,

Amarena Cherries Roast

ADD A 150ML GLASS OF WINE FOR £7

Villa Nova Vinho Verde, Portugal, Vihno Verde

Strange Kompanjie Cinsault, South Africa

Please make any allergies & intolerances know to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.

A discretionary service charge of 10% we be added to the bill.

BELFAST
Restaurant
Week