

# BELFAST RESTAURANT WEEK

Monday 7<sup>th</sup> – Saturday 12<sup>th</sup> October 2024 (Lunch 12PM – 3PM)

# **Drink Specials**

# £8.50 COCKTAILS

- Spicy Margarita
- Raspberry Collins
- Sherbet Dip
- Cosmopolitan
- Daiquiri –
   (Choice of 3 Flavours)

# £6.00 GLASS OF WINE

- Sauvignon Blanc
- Flutterby Merlot

(f) (0) www.flamerestaurant.co.uk T: 028 9033 2121

#### 

£5

£4

£5

BEER BATTERED FRICKLES With Hot Sauce. (2, 14)
SPICED TORTILLA CHIPS With Guacamole. (2)
HAM CROQUETTES With Dijon Mustard Mayo. (2, 4, 7, 9)

## **SMALL TASTERS**

SOUP OF THE DAY £ 7.00

Served with Homemade Stout Wheaten. (1, 2, 7)

SELECTION OF IN-HOUSE BAKED BREADS (V) £ 8.00

Glenilen Butter, Basil Pesto, Olive Tapenade, Marinated Olives. (2, 7, 10)

CRISPY COATED CHICKEN WINGS £ 9.00

Sweet Chilli & Lemongrass Sauce, Asian Slaw, Black Onion Seeds, Garlic & Lime Mayo. (4, 13)

## £ 10 LUNCH

BEEF BOURGUIGNON COTTAGE PIE £10.00

Served with Buttered Carrots. (5, 7, 14)

KATSU CHICKEN SLIDER £10.00

Asian Slaw, Skinny Fries. (2, 5, 9, 12, 13)

CREAMY SEAFOOD CHOWDER £10.00

Guinness Wheaten, Salted Lemon. (2, 5, 7, 9, 14)

SPICED DAHL £10.00

Crispy Cauliflower, Mini Naan Bread. (2, 10)

## **SANDWICHES**

### OPEN PRAWN SANDWICH £12.00

With Stout Wheaten, Baby Gem Lettuce, Salted Cucumber, Bloody Marie Rose. (2, 3, 4, 7, 9, 14)

## FLAT IRON STEAK SANDWICH £17.00

Served Pink or Well Done

Mustard Mayo, Crispy Onions, Gem Lettuce, Skinny Fries & Pepper Sauce. (2, 4, 7, 9)

## TOASTED REUBEN SANDWICH £12.00

Sliced Pastrami, Gherkin, Mature Cheddar Cheese, served on Granary Bread with Russian Dressing. (2, 4, 5, 7, 14)

- Add Soup - £5.00

## **MAINS**

10oz SIRLOIN £32.00

The most popular cut, tender & great everyday steak, taken from the lower back, best served medium to rare.

10oz RIBEYE £32.00

Taken from the cap of the sirloin on the lower back, packed with flavour, best served medium to rare.

8oz FILLET £36.00

The most lean & tender cut of the animal, no fat & the healthiest option, best served medium to rare.

16oz COTE DE BOEUF £38.00

Cote De Boeuf is the forerib of beef with all the marbling and flavour of the ribeye with the ribcap of fat which renders down for a succulent finish.

All served with a choice of Side, Roast Flat cap Mushroom, and a choice of Sauce.

- Add Blue Cheese £3.00 (7)
- Add Garlic Prawns £5.50 (3, 7)



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## **MAINS**

## **PORTAVOGIE SCAMPI**

SMALL | LARGE £12.00 | £18.00

Chunky Chips, Mushy Peas & Tartare Sauce. (2, 3, 4, 5, 7, 9, 12, 14)

## TRADITIONAL BEER BATTERED FISH & CHIPS

£18.00

Mushy Peas, Tartare Sauce. (2, 4, 5, 7, 9, 14)

#### **CHICKEN CAESAR SALAD**

£12.00 | £16.00

Roast Bacon Lardons, Herb Croutons, Poached Egg. (2, 4, 5, 7, 9)

## FLAME GRILLED 60z BURGER & CHIPS

£16.00

Gem Lettuce, Beef Tomato, Sliced Gherkin, Mature Cheddar Cheese, Black Garlic Mayo. (2, 4, 7, 14)

- Add On: Streaky Bacon - £2.00

## PREMIUM 8oz WAGYU BURGER & CHIPS

£22.00

Gem Lettuce, Beef Tomato, Sliced Gherkin, Monterey Jack Cheddar, Sriracha Mayo. (2, 4, 7, 12, 14)

- Add On: Streaky Bacon - £2.00

## **SMOKED BACON CARBONARA**

£12.00 | £17.00

Rigatoni, Aged Parmesan. (2, 4, 7, 14)

## **SIDE ORDERS**

# **SAUCES - £2**

## £5.00 Sides

Triple Cooked Chips

**Skinny Fries** 

**Sweet Potato Fries** 

Beer Battered Onion Rings (2)

Honey & Rosemary Roast Parsnips, Gremolata. (2, 7)

Kale with Smoked Butter & Chestnuts (7, 10)

## £5.50 Sides

Truffle & Parmesan Skinny Fries (4, 7)

Buttered Mash / Champ (7)

House Salad with Romaine Lettuce, Pickled Carrots, Salted -

Cucumber and Sundried Tomatoes (14)

Pepper Sauce (7, 14) Veal Jus (14) Garlic Butter (7)

Chimichurri (14)

VG – Vegan V – Vegetarian

**Please note:** Some dishes may be possible to do in a Vegetarian or Vegan style. Please consult your server for any queries.

**Allergy Key** – 1-Celery, 2-Gluten/Wheat, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Dairy, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame Seeds, 13-Soya, 14-Sulphur Dioxide.

**Please note:** We cannot guarantee that any dish is completely free from allergens, please inform your server of any allergies.

**Please note:** Our staff share in our belief that a tip is to be earned and not expected, therefore our prices do not include a service charge; our only exception is for parties of 6 or more