

# BELFAST RESTAURANT WEEK 2024

7TH - 13TH OCTOBER



## 2 COURSE DINNER FOR £30

### 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 known 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% will be added to the bill.

