SHED BISTRO

À LA CARTE

NIBBLES

MARINATED OLIVES (VG) £5.50
Rosemary, Red Pepper, Chilli, Garlic Marinated Olives

HOMEMADE FOCACCIA BREAD (V) £7
Hummus, Bois Boudran, Butter

WHIPPED GOAT'S CHEESE (V) £6.50
Buckwheat Cracker, Truffle Honey, Candied Walnuts

BEEF RAGÙ ARANCINI £6.50
Mozzarella, Burnt Shallot Aioli

STARTERS

SALT & CHILLI BABY SQUID £13
Lemon Aioli, Sesame Slaw

BEETROOT & TOFU PARCELS (VG) £11
Hummus, Hazelnuts

PORTAVOGIE KING SCALLOPS £14.50
Red Wine Lentils, Spinach Sponge, Cauliflower

GIN-CURED SALMON GRAVLAX BRUSCHETTA £12
Celeriac & Dill Oil

SMOKED DUCK BREAST £12.50
Pickled Blackberries, Buckwheat Crackers

SHED CHICKEN & DUCK LIVER PARFAIT £12
Toasted Sourdough, Caramelised Red Onion, Pear & Cranberry Chutney

TO SHARE

SHED SHARING PLATTER £26 for 2/£39 for 3
Salt & Chilli Baby Squid, Focaccia, Olives, Whipped Goat's Cheese, Beef Ragù Arancini & Dips

MAINS

TURKEY ROLLED WITH SAGE & ONION STUFFING £28
Duck Fat Roast Potatoes, Roast Root Veg, Mashed Potato, Cocktail Sausages, Shredded Sprouts with Maple, Pancetta & Parmesan

IRISH CHICKEN SUPREME £28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce

SLOW ROASTED PORK BELLY £26
Clementine & Raisin Stuffing, Roasted Cauliflower Purée, Creamy Mash, Spiced Raisin Jus

VENISON LOIN £30
Crispy Polenta, Parsnip & Peanut Butter Purée, Spiced Plum Jus

PAN-ROASTED COLEY £26
Lemon Crushed Potatoes, Herb Velouté, Chargrilled Tenderstem Broccoli

PLANT BASED STEAK (VG) £26
Lentil Dhal, Courgette (can be served with regular steak garnish also)

STEAKS

28 DAY AGED 6oz SIRLOIN STEAK £26
(This thinner-cut sirloin can be cooked pink or well done)

28 DAY AGED 10oz SIRLOIN STEAK £36

28 DAY AGED 7oz FILLET STEAK £37

1.2KG (APPROX) TOMAHAWK STEAK £75
(For 2 to share. Please allow at least 40 mins)

All served with Chunky Chips, Watercress Salad, & Brandy, Thyme & Green Peppercorn Cream

MAKE IT SURF & TURF £8
King Prawns, Scallops & Crayfish cooked in Garlic Butter

SIDES & SAUCES

Onion Rings	£6.00
Shed Salad	£6.00
Skinny Fries	£6.00
Spicy Fries	£6.50
Garlic & Parmesan Fries	£7.00
Chunky Chips	£6.00
Garlic Sautéed Potatoes	£6.00
Garlic Field Mushrooms	£6.00
Chargrilled Tenderstem Broccoli with Toasted Almonds & Crumbled Blue Cheese	£6.00
Cauliflower Cheese	£6.50
Green Beans with Garlic & Shallot Butter	£6.00
Truffle Mac & Cheese	£6.50
Pepper Sauce	£3.00

(V) - Vegetarian **(VG)** - Vegan

SHED BISTRO

EARLY DINNER MENU

2 COURSES £29 | 3 COURSES £35

Available: Tuesday to Friday: 5pm - 6:30pm

STARTERS

SOUP OF THE DAY (VG)
Toasted Sourdough

SALT & CHILLI BABY SQUID
Lemon Aioli, Sesame Slaw

BEEF RAGÙ ARANCINI
Mozzarella, Burnt Shallot Aioli

MAINS

BEEF BURGER
Cheddar, Bacon Jam, Onion Ring,
Lettuce, Tomato, Pickle & Chunky Chips

PRAWN LINGUINE
Fennel, Rocket, Cherry Tomatoes,
Bloody Mary Sauce, Chilli, Garlic, Lemon

ULTIMATE STEAK SANDWICH
6oz Sirloin Steak on Sourdough, Béarnaise Mayo,
Red Onion Jam, Rocket & Skinny Fries
(Served Pink or Well Done)
(£3 Supplement)

SHED FISH & CHIPS
Minted Peas, Shed Tartare Sauce

DESSERTS

STICKY TOFFEE PUDDING
Toffee Sauce, Vanilla Ice Cream

AFFOGATO
Vanilla Ice Cream, Espresso
(Add a Liqueur for £5)

COOLEENEY FARMHOUSE CHEESE
Fig Chutney, Lavosh Crackers

(V) - Vegetarian **(VG)** - Vegan

Due to Northern Ireland licensing laws we can't allow undrunk alcohol to be taken off the premises so please enjoy your wine with your meal. Thank you for your understanding.

Our chefs prepare orders in a kitchen where nuts, sesame & other allergenic ingredients are used. Equally, while we do not include non-vegan ingredients in our vegan dishes, they are prepared in the same kitchen as other items, so we cannot guarantee the absence of small traces in the air or cooking areas. If you'd like more information on allergens or dietary preferences, please just ask our team!

Discretionary 10% service charge added to all tables and distributed to all staff. Gift vouchers available!