

SHED BISTRO

EVENING À LA CARTE

NIBBLES

MARINATED OLIVES (vg)	£5.50
Rosemary, Red Pepper, Chilli, Garlic Marinated Olives	
HOMEMADE FOCACCIA BREAD (v)	£7
Olive Tapenade, Bois Boudran, Butter	
PEA & RICOTTA ARANCINI (v)	£7.50
Bloody Mary Ketchup, Parmesan	
DUCK GYOZA	£8
Ginger Honey Soy Dressing	

STARTERS

SALT & CHILLI BABY SQUID	£13
Lemon Aioli, Sesame Slaw	
ASPARAGUS (vg)	£11.50
Wild Garlic & Cashew Pesto, Facon	
PORTAVOGIE KING SCALLOPS	£14.50
Fennel, Pomegranate & Orange Salad	
TANDOORI KING PRAWN SKEWER	£12.50
Roti Flatbread, Mango Salsa, Smoked Yoghurt	
BANG BANG CHICKEN SALAD	£12.50
Napa Cabbage Slaw	

TO SHARE

SHED SHARING PLATTER	£26 for 2/£39 for 3
Salt & Chilli Baby Squid, Focaccia, Olives, Pea & Ricotta Arancini, Duck Gyoza & Dips	

MAINS

IRISH CHICKEN SUPREME	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
SLOW ROASTED SUGAR PIT PORK BELLY	£28
Braised Savoy Cabbage, Pommes Anna, Pickled Mustard & Apple Jus	
LAMB RUMP	£32
Minted Peas, Baby Carrots, Pickled Shallots, Caramelised Onion & Thyme Croquette, Lamb Jus	
SEA BASS	£29
Spring Green Risotto, Wild Garlic	
GNOCCHI (vg)	£24
Arrabbiata, Leek Oil, Dukka Spice, Crispy Leeks	

STEAKS

28 DAY AGED 8oz RUMP STEAK	£26
28 DAY AGED 10oz SIRLOIN STEAK	£36
28 DAY AGED 7oz FILLET STEAK	£37
1.2KG (APPROX) TOMAHAWK STEAK	£70
(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	Garlic Field Mushrooms	£6.00
Shed Salad	£6.00	Chargrilled Tenderstem Broccoli with	
Skinny Fries	£6.00	Toasted Almonds & Crumbled Blue Cheese	£6.00
Spicy Fries	£6.50	Cauliflower Cheese	£6.50
Garlic & Parmesan Fries	£7.00	Green Beans with Garlic & Shallot Butter	£6.00
Chunky Chips	£6.00	Truffle Mac & Cheese	£6.50
Garlic Sautéed Potatoes	£6.00	Pepper Sauce	£3.00

SHED BISTRO

EARLY DINNER MENU

1 COURSE £19 | 2 COURSES £29

Available: Tuesday to Friday: 5pm - 7pm | Saturday: 5pm - 6:30pm

STARTERS

PEA & RICOTTA ARANCINI (V)

Bloody Mary Ketchup, Parmesan

SALT & CHILLI BABY SQUID

Lemon Aioli, Sesame Slaw

BANG BANG CHICKEN SALAD

Napa Cabbage Slaw

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)
(£5 Supplement)

SHED FISH & CHIPS

Minted Peas, Shed Tartare Sauce

(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!