

SHED BISTRO

LUNCH 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	
CAPRESE TARTLET (V)	£6.50
Cherry Tomatoes, Bocconcini, Basil	
NDUJA ARANCINI	£6.50
Chilli Jam, Parmesan	

STARTERS

SALT & CHILLI BABY SQUID	£13
Lemon Aioli, Sesame Slaw	
BURNT LEEKS (VG)	£11
Red Pepper Espuma, Smoked Tofu	
PORTAVOGIE KING SCALLOPS	£14.50
Cucumber Ketchup, Yuzu Mayo, Squid Ink Tuile	
POSH PRAWN & CRAYFISH COCKTAIL	£14
Bloody Mary Ketchup, Mary Rose, Sourdough	
STICKY SWEET CHILLI & GINGER CHICKEN SALAD	£12
Chicory, Mango, Coconut	

TO SHARE

SHED SHARING PLATTER	£26 for 2/£39 for 3
Salt & Chilli Baby Squid, Focaccia, Olives, Nduja Arancini, Caprese Tartlets & Dips	

MAINS

IRISH CHICKEN SUPREME	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
DUCK BREAST	£30
Blueberry Jus, Artichoke Purée, Artichoke Crisps, Potato Fondant	
RABBIT RAGÙ	£26
Orecchiette Pasta, Chilli, Lemon, Crème Fraîche, Parmesan, Pangrattato (Prepared from whole-roasted rabbit; small bones may occasionally be present.)	
FISH IN A BAG	£29
Sea Bass, Shellfish (ask for today's catch), Baby Potatoes, Sundried Tomatoes, Olives, Capers, Fine Beans	
CHAR SIU CAULIFLOWER STEAK (VG)	£24
Kimchi, Coriander & Cashew Pesto	

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	

TURN OVER TO EXPLORE OUR BRUNCH MENU & EXPRESS LUNCH OPTIONS! 

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

BRUNCH MENU

Available: Tue to Fri: 12pm - 4pm | Sat: 11am - 4pm | Sun: 11am - 1pm

Boozy Brunch Available: Tue to Sat: 12pm - 4pm

SHED FRY £14

2 Honeybee Sausages, 2 Dry Cured Streaky Bacon, Smoked Black Pudding, Soda Bread, Potato Bread, Fried Free Range Egg, Baked Beans, Tomato & Mushroom

SCRAMBLED EGGS ON SOURDOUGH* £11

Served with a choice of Streaky Bacon, Halloumi or Smoked Salmon

SMASHED AVOCADO* (V) £10

Artichoke Purée, Poached Egg, Sriracha, Sunflower Seeds, Toasted Sourdough

POSH BREAKFAST BAP* £11

Egg Fried Brioche Bun with Bacon Jam, 2 Honeybee Sausages & Fried Egg

SHED'S FULL NINE YARDS £22

3oz Minute Steak, Chicken Breast, Honeybee Sausage, Dry Cured Streaky Bacon, Smoked Black Pudding, Fried Free Range Egg, Baked Beans, Tomato & Mushroom. Comes with choice of Soda Bread & Potato Bread or Fries

BELGIAN WAFFLES* (V) £10

Served with a choice of Caramelised Banana, Chocolate Sauce or Bacon & Maple Syrup

*Included in Boozy Brunch

Ask your server for details of our Boozy Brunch cocktails

ADD ON BITS

Sausage £3.50

2 Rashers of Bacon £3.50

Black Pudding £3.50

Egg £3.00

Halloumi £3.50

Avocado £3.50

Smoked Salmon £3.50

EXPRESS LUNCH

SOUP & SANDWICH OF THE DAY £11

SQUID & FRIES £16

Salt & Chilli Squid, Asian Slaw & Skinny Fries

STICKY SWEET CHILLI & GINGER CHICKEN SALAD £16

Chicory, Mango, Coconut

BEEF BURGER £16

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

SHED FISH & CHIPS £19

Minted Peas, Shed Tartare Sauce

ASIAN MINUTE STEAK £24

6oz Minute Steak, Yakuniku Dressing, 2x Fried Eggs, Fries

PRAWN LINGUINE £20

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

ULTIMATE STEAK SANDWICH £26

6oz Sirloin Steak on Sourdough, Béarnaise Mayo, Red Onion Jam, Rocket & Skinny Fries (Served Pink or Well Done)

(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!