

SHED BISTRO

SUNDAY 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	

SIDES & SAUCES

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

SHED BISTRO

SUNDAY ROAST SET MENU

1 COURSE £28 | 2 COURSES £38 | 3 COURSES £48

Available all day on Sunday - It's too good to last too long, when it's gone it's gone!

STARTERS

NDUJA ARANCINI

Chilli Jam, Parmesan

SALT & CHILLI BABY SQUID

Lemon Aioli, Sesame Slaw

TOMATO & MOZZARELLA BRUSCHETTA (V)

Basil, Focaccia

MAINS

Choice of

ROAST SIRLOIN OF IRISH BEEF

(£5 Supplement for Beef)

LEG OF IRISH LAMB

ROAST CHICKEN

All served with Roasties, Buttery Mash
Yorkshire Pudding, Greens & Gravy

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream

SPICED ORANGE BASQUE CHEESECAKE

Orange Sorbet

BROWN SUGAR MERINGUE

Poached Rhubarb, Earl Grey Crème Anglaise, Chantilly Cream

SELECTION OF ICE CREAM OR SORBET

Choose 3 of either Chocolate, Salted Caramel,
Vanilla, Orange Sorbet

(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!