

SHED BISTRO

EVENING 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	
GOAT'S CHEESE ARANCINI (V)	£6.50
Truffle Honey, Candied Walnuts	
CHORIZO CROQUETTES	£6.50
Sundried Tomato Mayo	

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	
PRAWN & CHORIZO PIL-PIL	£12
Toasted Focaccia	
SMOKED DUCK BREAST	£12.50
Pickled Blackberries, Buckwheat Crackers	

TO SHARE

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

MAINS

IRISH CHICKEN SUPREME	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
BRAISED SHORT RIB	£29
Irish Black Butter Glaze, Horseradish, Pickled Carrots, Baked Champ, Stout Jus	
VENISON LOIN	£30
Crispy Polenta, Parsnip & Peanut Butter Purée, Spiced Plum Jus	
PAN ROASTED MONKFISH	£29
Baby Fondants, Romesco, Curried Cauliflower	
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	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

2 COURSES £29 | 3 COURSES £35

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

STARTERS

SOUP OF THE DAY (VG)

Toasted Sourdough

SALT & CHILLI BABY SQUID

Lemon Aioli, Sesame Slaw

CHORIZO CROQUETTES

Sundried Tomato Mayo

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!