SHED GRILL

À LA CARTE

SNACKS

YAKINIKU WAGYU BEEF CARPACCIO £9

MARINATED OLIVES (VG) £5.50

HOMEMADE FOCACCIA (V) £7
Bone Marrow & Crispy Chicken Skin Butter

PRAWN WONTONS £8
Yuzu, Soy, Chilli Dressing

CRISPY CHEESY HERB POLENTA (V) £7
Arrabiata, Parmesan

STARTERS

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

PAN ROASTED PORTAVOGIE SCALLOPS £14.50
Butternut Squash, Bois Boudran,
Smokin' Butcher Black Pudding

SPICY CRISPY CHICKEN WINGS £12
Homemade Honey Hot Sauce

BEEF RAGÙ ARANCINI £13.50
Mozzarella, Burnt Shallot Aioli

GIN CURED SALMON GRAVLAX £13
Celeriac & Dill Oil

BEETROOT TARTARE (VG) £11
Pickled Blackberries, Fig & Walnut Crumb,
Lavosh Crackers (Add Aerated Goat's Cheese £2.50)

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

SEAFOOD PLATTER £42
King Prawns, Scallops & Crayfish in Garlic Butter,
Sea Bass, Squid, Mussels & Crab Claws,
Served with Bread & Skinny Fries

Our Signature Dish:

FILLET OF BEEF WELLINGTON £40
Pommes Anna, Leek, Cumin Carrot,
Wild Mushroom Café Au Lait

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

HERB & POTATO GNOCCHI (VG) £24
Bloody Mary Sauce, Sweet Potato, Dukkah Spice

PAN FRIED COLEY £29
Chive and Smoked Bacon Bon Bon, Cauliflower

SLOW ROASTED PORCHETTA £30
Raisin & Clementine Stuffing, Spiced Jus, Pommes Pavé

SEA BASS £28
Italian Potatoes, Saffron Aioli, Samphire

PLANT BASED STEAK (VG) £26
Skinny Fries, Shed Salad, Vegan Jus

FROM THE BUTCHER'S BLOCK

All steaks are served with beef dripping chips, Shed salad & choice of sauce. Available sizes of sharing steaks change daily. Ask for more details. Please allow a minimum of 30 mins for sharing steaks, depending on cooking temperature and cut.

SINGLE CUTS

10oz SIRLOIN STEAK £36
10oz RIBEYE STEAK £38
28 DAY AGED 8oz FILLET STEAK £39

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

SHARING CUTS

TOMAHAWK £7/100G
CÔTE DE BOEUF £8.50/100G
CHATEAUBRIAND £16/100G

Sauces: Peppercorn, Béarnaise, Garlic Butter, Wild Mushroom Café Au Lait, Jus, Blue Cheese Melt

SIDES & SAUCES

Beef Dripping Chips	£6	Shed Salad	£6	Roast Root Veg	£7
Skinny Fries	£6	Confit Garlic & Thyme Mash	£7	Broccoli with Crumbled Blue Cheese & Toasted Almonds	£7
Truffle & Parmesan Fries	£7	Truffle Mac & Cheese	£7	Pepper Sauce	£2.50
Crispy Garlic Potatoes	£6	Green Beans with Shallot Butter	£6		
Onion Rings	£6	Garlic Field Mushrooms	£6		

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

SHED GRILL

EXPRESS LUNCH MENU

Dishes cooked within 15 minutes*

Available: Tuesday to Friday, 12pm-4pm

SOUP & SANDWICH OF THE DAY £10

STEAK FRITES £22
6oz Sirloin, Fries, Salad & Garlic Butter
(Served Pink or Well Done)

MOULES FRITES £16
Bloody Mary Sauce, Fries

PRAWN LINGUINE £17
Fennel, Rocket, Cherry Tomatoes, Bloody Mary Sauce, Chilli, Garlic, Lemon

CHRISTMAS SANDWICH £24
Toasted Sourdough, Cranberry, Turkey & Stuffing, Rocket & Smoked Mozzerella,
Bearnaise Mayo & Skinny Fries

SHED FISH & CHIPS £18
Minted Peas, Shed Tartare Sauce

SHED BEEF BURGER £18
Cheddar, Bacon Jam, Onion Ring, Lettuce, Tomato, Pickle
(*Please allow 20 minutes)

ULTIMATE STEAK SANDWICH (Pink or Well Done) £26
6oz Sirloin Steak on Sourdough, Béarnaise Mayo, Rocket,
Red Onion Jam & Skinny Fries

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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!