

SHED GRILL

EVENING À LA CARTE

SNACKS

YAKINIKU WAGYU BEEF CARPACCIO	£9
COD CHEEK SCAMPI Curried Mayo	£7
MARINATED OLIVES (VG)	£5.50
IRISH WHEATEN BREAD (V) Treacle & Guinness Butter	£7
KNOCKANORE CHEDDAR CROQUETTES (V)	£7

STARTERS

SALT & CHILLI BABY SQUID Lemon Aioli, Sesame Slaw	£13
LOBSTER AGNOLOTTI Tomato Consommé, Confit Tomatoes, Balsamic Caviar	£13.50
PAN ROASTED PORTAVOGIE SCALLOPS Homemade Potato Bread, Bloody Mary Ketchup, Quail Egg, Crispy Pancetta	£14.50
DUCK SPRING ROLLS Orange & Pomegranate Salad, Peking Dressing	£14
CHAR SIU PORK BELLY Pineapple Salsa	£13.50
AUBERGINE PAKORA (VG) Tomato Salsa, Coriander Pesto, Tortilla	£11

MAINS

Our Signature Dish:

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

LEMON SOLE	Market Price
Brown Shrimp & Caper Beurre Blanc, Tempura Samphire, Hasselback Potatoes	
SEAFOOD RISOTTO	£29
Langoustines, Scallops, Prawns, Brown Shrimp, Mussels	
IRISH CHICKEN SUPREME	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
HONEY & MUSTARD PORK FILLET	£28
Potato Rosti, Braised Savoy Cabbage, Apple Purée, Mustard Seed & Cider Jus	
HEN OF THE WOODS (VG)	£24
Cauliflower Purée, Chimichurri, Truffle Fries	

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

SHARING CUTS

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

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

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

SIDES & SAUCES

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

(V) - Vegetarian (VG) - Vegan

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PRE-THEATRE MENU

2 COURSES: £25 | 3 COURSES: £29

Available:

Monday to Thursday, 5pm-7pm

Friday to Saturday, 5pm-6:30pm

STARTERS

KNOCKANORE CHEDDAR CROQUETTES (V)

IRISH MUSSELS

Thai Scampi Sauce, Toasted Sourdough

CRISPY DUCK SALAD

Orange & Pomegranate Noodle Salad

MAINS

ULTIMATE STEAK SANDWICH

6oz Sirloin Steak on Sourdough,
Béarnaise Mayo, Rocket, Red Onion Jam
& Skinny Fries (Served Pink or Well Done)
(£5 Supplement)

PRAWN LINGUINE

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

SHED BEEF BURGER

Cheddar, Bacon Jam, Onion Ring,
Lettuce, Tomato, Pickle

TERIYAKI AUBERGINE STEAK (VG)

Tobacco Onions, Asian Slaw, Skinny Fries

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

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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!