

SHED GRILL

LUNCH À LA CARTE

SNACKS

WAGYU BEEF CARPACCIO	£8
Yakiniku Dressing	
MARINATED OLIVES (VG)	£5.50
HOMEMADE WHEATEN BREAD (V)	£5.50
Herb Butter	
BRAISED LAMB SHOULDER DOUGHNUT	£6
Smoked Crème fraîche, Sherry Gel	
BBQ CREVETTES	£7
Sriracha Mayo, Yoghurt, Benito	
CURRIED RICE CRACKER (VG)	£6
Pineapple Salsa, Tofu, Pickled Red Onion	

EXPRESS LUNCH

All dishes cooked within 15 minutes.

Short on time? Groups with limited lunch breaks are welcome to pre-order. Just drop us an email.

Available: Tuesday to Saturday | 12-4pm

LEEK & POTATO SOUP & BEEF CIABATTA WITH HORSERADISH & ROCKET	£10
BRAISED BEEF CHEEK RIGATONI	£15
SEAFOOD LINGUINE	£15
PARSNIP RISOTTO (VG)	£15
TERIYAKI BBQ'D ASIAN CHICKEN SALAD	£15

STARTERS

SALT & CHILLI BABY SQUID	£12
Lemon Aioli, Sesame Slaw	
PAN ROASTED PORTAVOGIE SCALLOPS	£14.50
Tomato Salsa, Chorizo, Parmesan Foam, Chilli Oil	
PAN SEARED PIGEON	£12
Caramelised Onion Purée, Roasted Parsnip, Pickled Plums, Game Jus	
CRAB RAVIOLI	£13.50
Lobster Bisque, Puffed Rice	
DUCK GYOZAS	£12.50
Beef Broth, Burnt Onion, Wasabi Mayo	
BUTTERNUT SQUASH ARANCINI (VG)	£10
Mushroom Ketchup	
KNOCKANORE CHEESE FILO TART (V)	£11
Pickled Walnut, Grape, Beetroot, Onion	

MAINS

ROCKVALE CHICKEN SUPREME	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
VENISON LOIN	£30
Pistachio & Herb Crumb, Cherry Gel, Jerusalem Artichoke, Acidulated Chocolate	
BRAISED OX CHEEK	£28
Bone Marrow Parsley Crumb, Carrot & Cumin Purée, Pommes Anna, Pickled Endive, Bone Marrow Jus	
PAN SEARED COD	£28
Confit Salsify, Romanesco Broccoli, Pickled Champagne Mussels, Parsnip Purée, White Wine & Tarragon Velouté	
CELERIAC WELLINGTON (VG)	£22
Wild Mushrooms, Truffle Pommes Anna, Mushroom Ketchup, Wild Mushroom Broth	
PAN ROASTED SOLE	£26
Capers, Crayfish, Pickled Samphire, Patatas Bravas with Saffron Aioli	
PARSNIP & MOZZARELLA RISOTTO (V)	£22
Artichoke	
<i>Our Signature Dish:</i>	
FILLET OF BEEF WELLINGTON	£38
Truffle Pomme Dauphine, King Oyster, Confit Leek, Celeriac Purée, Cafe Au Lait Sauce	

SIDES

Beef Dripping Chips	£5.50
Skinny Fries	£5.50
Truffle & Parmesan Fries	£6.50
Crispy Garlic Potatoes	£5.50
Onion Rings	£5.50
Shed Salad	£5.50
Green Beans with Shallot Butter	£5.50
Garlic Field Mushrooms	£5.50

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VEGETARIAN MENU

NIBBLES

MARINATED OLIVES (VG)	£5.50
HOME MADE WHEATEN BREAD (V) Herb Butter	£5.50
CURRIED RICE CRACKER (VG) Pineapple Salsa, Tofu, Pickled Red Onion	£6

STARTERS

BUTTERNUT SQUASH ARANCINI (VG)	£10
Mushroom Ketchup	
KNOCKANORE CHEESE FILO TART (V)	£11
Pickled Walnut, Grape, Beetroot, Onion	

MAINS

CELERIAC WELLINGTON (VG)	£22
Wild Mushrooms, Truffle Pommes Anna, Mushroom Ketchup, Wild Mushroom Broth	
PARSNIP & MOZZARELLA RISOTTO (V)	£22
Artichoke	

SIDES

Skinny Fries	£5.50	Shed Salad	£5.50
Truffle & Parmesan Fries	£6.50	Green Beans with Shallot Butter	£5.50
Crispy Garlic Potatoes	£5.50	Garlic Field Mushrooms	£5.50
Onion Rings	£5.50		

(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!