

# SHED GRILL

## LUNCH À LA CARTE

### SNACKS

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

### STARTERS

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

### MAINS

*Our Signature Dish:*

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

<b>LEMON SOLE</b>	Market Price
Brown Shrimp & Caper Beurre Blanc, Tempura Samphire, Hasselback Potatoes	
<b>SEAFOOD RISOTTO</b>	£29
Langoustines, Scallops, Prawns, Brown Shrimp, Mussels	
<b>ULTIMATE STEAK SANDWICH</b>	£24
6oz Sirloin Steak on Sourdough, Béarnaise Mayo, Rocket, Red Onion Jam & Skinny Fries (Served Pink or Well Done)	
<b>IRISH CHICKEN SUPREME</b>	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
<b>HONEY &amp; MUSTARD PORK FILLET</b>	£28
Potato Rosti, Braised Savoy Cabbage, Apple Purée, Mustard Seed & Cider Jus	
<b>HEN OF THE WOODS (VG)</b>	£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

<b>10oz SIRLOIN STEAK</b>	£36
<b>10oz RIBEYE STEAK</b>	£38
<b>28 DAY AGED 8oz FILLET STEAK</b>	£39

### SHARING CUTS

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

<b>MAKE IT SURF &amp; TURF</b>	£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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## EXPRESS LUNCH MENU

Dishes cooked within 15 minutes\*

**Available:** Tuesday to Saturday, 12pm-4pm

<b>SOUP &amp; SANDWICH OF THE DAY</b> .....	£10
<b>STEAK FRITES</b> .....	£22
6oz Sirloin, Fries, Salad & Garlic Butter (Served Pink or Well Done)	
<b>MOULES FRITES</b> .....	£16
Irish Mussels, Thai Scampi Sauce, Fries	
<b>PRAWN LINGUINE</b> .....	£16
Fennel, Rocket, Cherry Tomatoes, Bloody Mary Sauce, Chilli, Garlic, Lemon	
<b>TERIYAKI AUBERGINE STEAK (vg)</b> .....	£16
Tobacco Onions, Asian Slaw, Skinny Fries	
<b>CRISPY DUCK SALAD</b> .....	£16
Orange & Pomegranate Noodle Salad	
<b>SHED FISH &amp; CHIPS</b> .....	£18
Minted Peas, Shed Tartare Sauce	
<b>SHED BEEF BURGER</b> .....	£18
Cheddar, Bacon Jam, Onion Ring, Lettuce, Tomato, Pickle (*Please allow 20 minutes)	

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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!