

SHED BISTRO

À LA CARTE MENU

NIBBLES

MARINATED OLIVES (VG)	£5
Rosemary, Red Pepper, Chilli, Garlic Marinated Olives	
HOMEMADE FOCACCIA BREAD (V)	£6
Olive Tapenade, Bois Boudran, Butter	
PORK & APPLE RISSOLE	£6
Cranberry Gel	
BEER BATTERED PRAWN SCAMPI	£6.50
Red Pepper Tartare Sauce, Dill Oil	

STARTERS

SALT & CHILLI BABY SQUID	£12
Lemon Aioli, Sesame Slaw	
PORTAVOGIE KING SCALLOPS	£14.50
Smoking Butcher Black Pudding, Celeriac Remoulade	
SHED PARFAIT	£12
Toasted Sourdough, Caramelised Red Onion & Apple Chutney	
BUTTERNUT SQUASH & RICOTTA RAVIOLI (V)	£11
Toasted Pine Nuts, Fried Sage	
BEEF RAGU ARANCINI	£11
Mozzarella & Burnt Shallot Aioli	
VEGAN NUT ROAST (VG)	£10
Pickled Enoki, Spiced Plum Purée, Almond Tuile	
GIN CURED SALMON GRAVLAX	£12
Cauliflower, Crispy Capers, Dill & Buttermilk	

STEAKS

28 DAY AGED 8oz RUMP STEAK	£26
28 DAY AGED 10oz SIRLOIN STEAK	£36
28 DAY AGED 7oz FILLET STEAK	£37
500G CHATEAUBRIAND	£75
Served with Green Beans with Garlic & Shallot Butter (Please allow at least 30 mins)	
All served with Chunky Chips, Watercress Salad & Brandy, Thyme & Green Peppercorn Cream	
ADD 3 CHARRED PRAWN CREVETTES IN SHELL	£6
with Garlic Butter	

MAINS

TURKEY & HAM	£28
Sage & Onion Stuffing, Duck Fat Roast Potatoes, Roast Root Veg, Mash Potato, Cocktail Sausages, Shredded Sprouts with Maple, Pancetta & Parmesan	
ROCKVALE CHICKEN SUPREME	£27
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
SLOW ROASTED PORK BELLY	£26
Clementine & Raisin Stuffing, Roasted Cauliflower Purée, Creamy Mash, Spiced Raisin Jus	
PAN FRIED VENISON LOIN	£30
Crispy Polenta, Parsnip & Peanut Butter Purée, Spiced Plum Jus	
CELERIAC & MUSHROOM 'BONE' MARROW (VG)	£23
Smoked Chestnut Veloute, Barley Risotto	
PAN ROASTED COLEY	£26
Lemon Crushed Potatoes, Herb Veloute, Chargrilled Tenderstem Broccoli	
BRIE STRUDEL (V)	£24
Cranberries & Chestnuts, Roast Potatoes, Roast Root Veg, Mash Potato, Shredded Sprouts with Maple & Parmesan	
PAN FRIED SEA BASS	£28
Baby Fondant Potatoes, Roasted Root Veg, Saffron Cream Sauce	

SIDES & SAUCES

Onion Rings	£5.50
Shed Salad	£5.50
Skinny Fries	£5.50
Spicy Fries	£6.00
Garlic & Parmesan Fries	£6.50
Chunky Chips	£5.50
Garlic Sautéed Potatoes	£5.50
Garlic Field Mushrooms	£5.50
Buttered New Potatoes	£5.50
Roasted Root Veg	£5.50
Cauliflower Cheese	£6.00
Green Beans with Garlic & Shallot Butter	£5.50
Truffle Mac & Cheese	£6.00
Pepper Sauce	£2.50

SHED BISTRO

VEGETARIAN MENU

NIBBLES

MARINATED OLIVES (VG) £5

Rosemary, Red Pepper, Chilli, Garlic Marinated Olives

HOMEMADE FOCACCIA BREAD (V) £6

Olive Tapenade, Bois Boudran, Butter

STARTERS

BUTTERNUT SQUASH & RICOTTA RAVIOLI (V) £11

Toasted Pine Nuts, Fried Sage

VEGAN NUT ROAST (VG) £10

Pickled Enoki, Spiced Plum Purée, Almond Tuile

MAINS

CELERIAC & MUSHROOM 'BONE' MARROW (VG) £23

Smoked Chestnut Veloute, Barley Risotto

BRIE STRUDEL (V) £23

Cranberries & Chestnuts, Roast Potatoes, Roast Root Veg, Mash Potato,
Shredded Sprouts with Maple & Parmesan

SIDES

Onion Rings	£5.50	Garlic Field Mushrooms	£5.50
Shed Salad	£5.50	Buttered New Potatoes	£5.50
Skinny Fries	£5.50	Roasted Root Veg	£5.50
Spicy Fries	£6.00	Cauliflower Cheese	£6.00
Garlic & Parmesan Fries	£6.50	Green Beans with	
Chunky Chips	£5.50	Garlic & Shallot Butter	£5.50
Garlic Sautéed Potatoes	£5.50	Truffle Mac & Cheese	£6.00

(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!