

SHED GRILL

EVENING À LA CARTE

SNACKS

WAGYU BEEF CARPACCIO Yakiniku Dressing	£9
MARINATED OLIVES (VG)	£5.50
HOMEMADE BLOOMER (V) Brown Butter Miso, Onion Seeds	£7
WHIPPED GOAT'S CHEESE (V) Pickled Beetroot	£7
PRAWN PIL PIL Wasabi Mayo, Lovage, Nori	£8

STARTERS

SALT & CHILLI BABY SQUID Lemon Aioli, Sesame Slaw	£13
PAN ROASTED PORTAVOGIE SCALLOPS Roasted Pear, Miso, Wasabi Aioli, Squid Ink Rice Cracker	£14.50
RABBIT BALLOTINE Roscoff Onions, Scallion, Salt Lemon Jus	£12
CONFIT TROUT Kimchi, Sesame, Yuzu, Pickled Apple	£13.50
SLOW BRAISED PORK CHEEK Wild Mushrooms, Crackling, Café Au Lait Sauce	£12.50
SEARED ASPARAGUS (VG) Facon, Pickled Plum, Tempura Tofu	£11.50
AUBERGINE PAKORA (VG) Tomato Salsa, Coriander Pesto, Tortilla	£11

SIDES

Beef Dripping Chips	£6.00
Skinny Fries	£6.00
Truffle & Parmesan Fries	£7.00
Crispy Garlic Potatoes	£6.00
Onion Rings	£6.00
Shed Salad	£6.00
Green Beans with Shallot Butter	£6.00
Garlic Field Mushrooms	£6.00

MAINS

Our Signature Dish:

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

IRISH CHICKEN SUPREME Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	£28
PAN SEARED COD Gnocchi, Leek Foam, Wild Mushroom, Pea	£30
PEARL BARLEY RAGU (VG) Wild Mushrooms, Confit Leeks, Onion Ash	£24
PAN SEARED SEA BASS Potato Fondant, Pickled Daikon, Mussels, Roasted Sweet Potato Velouté	£29
BBQ LAMB RUMP Caramelised Onion Purée, Potato Rosti, Wild Garlic, Heirloom Tomato, Kofta	£32
PAN SEARED GNOCCHI (V) Chanterelle, Parsnip, Leek Foam, Romanesco	£24

RAISE THE STEAKS CLUB

Join us every Wednesday at Shed Bistro or
Thursday at Shed Grill for our 'Raise the Steaks' club...

1.2KG TOMAHAWK STEAK ON A BONE TO SHARE

Served with Beef Dripping Chips, Pepper Sauce,
Choice of Onion Rings, Mushrooms or Green Beans
& Bottle of Red Wine

ONLY £60 PER COUPLE

SHED GRILL

PRE-THEATRE MENU

2 COURSES: £23

Available:

Monday to Thursday 5pm-7pm

Friday to Saturday 5pm-6:30pm

STARTERS

WHIPPED GOAT'S CHEESE (V)

Pickled Beetroot, Lavosh

PRAWN PIL-PIL

Wasabi Mayo, Lovage, Nori

STICKY BEEF SALAD

Beef Strips, Sweet Chilli Ginger Sop

MAINS

STEAK SANDWICH

Ciabatta, Rocket, Pepper Sauce, Skinny Fries

(£5 Supplement)

PAN SEARED COD

Potato Rosti, Leek, Vichyssoise Sauce, Rice Cracker

SHED BEEF BURGER

Cheddar, Bacon Jam, Onion Ring,

Lettuce, Tomato, Pickle

PEARL BARLEY RAGU (VG)

Wild Mushrooms, Confit Leeks, Onion Ash

(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!