

SHED GRILL

EVENING À LA CARTE

SNACKS

YAKINIKU WAGYU BEEF CARPACCIO	£9
PRAWN PIL PIL & WASABI MAYO	£8
MARINATED OLIVES (VG)	£5.50
HOMEMADE BLOOMER & MISO BUTTER (V)	£7
WHIPPED GOAT'S CHEESE & BEETROOT (V)	£7

STARTERS

SALT & CHILLI BABY SQUID	£13
Lemon Aioli, Sesame Slaw	
CRAB BRUSCHETTA	£13.50
Dressed White Crab, Brown Crab Mayo, Apple	
PAN ROASTED PORTAVOGIE SCALLOPS	£14.50
Roasted Pear, Miso, Wasabi Aioli, Rice Cracker	
BBQ BEEF SHORTRIB	£14
Chillis, Sesame Seeds, Asian Slaw	
SLOW BRAISED PORK CHEEK	£12.50
Wild Mushrooms, Crackling, Café Au Lait Sauce	
AUBERGINE PAKORA (VG)	£11
Tomato Salsa, Coriander Pesto, Tortilla	

MAINS

Our Signature Dish:

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

PAN SEARED COD	£30
Potato Rosti, Leek, Leek Foam, Rice Cracker	
PAN SEARED SEA BASS	£29
Potato Fondant, Pickled Daikon, Mussels, Roasted Sweet Potato Velouté	
IRISH CHICKEN SUPREME	£28
Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	
BBQ LAMB RUMP	£32
Caramelised Onion Purée, Potato Rosti, Wild Garlic, Tomatoes, Kofta (Contains Pork)	
PAN SEARED GNOCCHI (V)	£24
Tomatoes, Parsnip, Leek Foam, Romanesco	

TURN OVER FOR OUR POPULAR 2 COURSE PRE-THEATRE MENU. ONLY £23 ↻

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	£35
10oz RIBEYE STEAK	£36
28 DAY AGED 7oz FILLET STEAK	£36

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	

Choice of Sauces: Peppercorn, Béarnaise,
Garlic Butter, Wild Mushroom Café Au Lait, Jus

SIDES & SAUCES

Beef Dripping Chips	£6	Crispy Garlic Potatoes	£6	Green Beans with Shallot Butter	£6
Skinny Fries	£6	Onion Rings	£6	Garlic Field Mushrooms	£6
Truffle & Parmesan Fries	£7	Shed Salad	£6	Pepper Sauce	£2.50

(V) - Vegetarian (VG) - Vegan

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

IRISH MUSSELS

Thai Coconut Sauce, Toasted Sourdough

STICKY BEEF SALAD

Beef Strips, Sweet Chilli Ginger Sop

MAINS

ULTIMATE STEAK SANDWICH

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

HERB CRUSTED HADDOCK

Warm Potato Salad, Béarnaise

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!