

# SHED GRILL

## LUNCH À LA CARTE

### SNACKS

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

### STARTERS

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

### 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

### EXPRESS LUNCH

Dishes cooked within 15 minutes\*.

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

<b>SOUP &amp; SANDWICH OF THE DAY</b>	£10
<b>STEAK FRITTES</b>	£22
6oz Sirloin, Fries, Salad & Pepper Sauce (Served Pink or Well Done)	
<b>SEAFOOD LINGUINE</b>	£16
King Prawns, Crayfish, White Miso Cream	
<b>PEARL BARLEY RAGU (VG)</b>	£16
Wild Mushrooms, Confit Leeks, Onion Ash	
<b>STICKY BEEF SALAD</b>	£16
Beef Strips, Sweet Chilli Ginger Sop	
<b>SHED BEEF BURGER</b>	£18
Cheddar, Bacon Jam, Onion Ring, Lettuce, Tomato, Pickle (*Please allow 20 minutes)	

### MAINS

*Our Signature Dish:*

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

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

# SHED GRILL

## VEGETARIAN MENU

### NIBBLES

<b>MARINATED OLIVES (VG)</b> .....	£5.50
<b>HOMEMADE BLOOMER (V)</b> .....	£7
Brown Butter Miso, Onion Seeds	
<b>WHIPPED GOAT'S CHEESE (V)</b> .....	£7
Pickled Beetroot	

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### STARTERS

<b>SEARED ASPARAGUS (VG)</b> .....	£11.50
Facon, Pickled Plum, Tempura Tofu	
<b>AUBERGINE PAKORA (VG)</b> .....	£11
Tomato Salsa, Coriander Pesto, Tortilla	

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### MAINS

<b>PEARL BARLEY RAGU (VG)</b> .....	£24
Wild Mushrooms, Confit Leeks, Onion Ash	
<b>PAN SEARED GNOCCHI (V)</b> .....	£24
Chanterelle, Parsnip, Leek Foam, Romanesco	

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### SIDES

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