

# SHED GRILL

## SUNDAY À LA CARTE

### SNACKS

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

### STARTERS

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

### MAINS

<b>SUNDAY ROAST</b>	£28
Choice of: Chicken   Lamb   Beef ( <i>£3 Supplement</i> )	
All served with Confit Garlic Mash, Roasties, Vegetables, Gravy & Yorkshire Pudding	
(Available all day Sunday until sold out)	

*Our Signature Dish:*

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

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

## 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>	£35
<b>10oz RIBEYE STEAK</b>	£36
<b>28 DAY AGED 7oz FILLET STEAK</b>	£36

### 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	

**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

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## 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>AUBERGINE PAKORA (VG)</b> .....	£11
Tomato Salsa, Coriander Pesto, Tortilla	

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### MAINS

<b>PAN SEARED GNOCCHI (V)</b> .....	£24
Tomatoes, 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!