

SHED GRILL

SUNDAY À LA CARTE

SNACKS

YAKINIKU WAGYU BEEF CARPACCIO	£9
MARINATED OLIVES (VG)	£5.50
HOMEMADE FOCACCIA (V) Gremolata Butter	£7
PRAWN WONTONS Yuzu, Soy, Chilli Dressing	£8
CRISPY CHEESY HERB POLENTA (V) Arrabiata, Parmesan	£7

STARTERS

SALT & CHILLI BABY SQUID Lemon Aioli, Sesame Slaw	£13
PAN ROASTED PORTAVOGIE SCALLOPS Butternut Squash, Bois Boudran, Smoking Butchers Black Pudding	£14.50
SPICY CRISPY CHICKEN WINGS Homemade Honey Hot Sauce	£12
SLOW BRAISED VENISON ARANCINI Burnt Shallot Aioli, Parmesan	£13.50
THAI SALMON FISHCAKES Asian Noodle Salad, Sweet Chilli, Lime	£13
BEETROOT TARTARE (VG) Pickled Blackberries, Fig & Walnut Crumb, Lavosh Crackers	£11

MAINS

SUNDAY ROAST	£28
Choice of: Chicken Lamb Beef (£3 Supplement) All served with Confit Garlic Mash, Roasties, Vegetables, Gravy & Yorkshire Pudding (Available all day Sunday until sold out)	
Our Signature Dish: FILLET OF BEEF WELLINGTON £40 Pommes Anna, Leek, Cumin Carrot, Wild Mushroom Café Au Lait	
IRISH CHICKEN SUPREME Dauphinoise Potatoes, Fine Beans, Shallot Butter, Pepper Sauce	£28
HERB & POTATO GNOCCHI (VG) Arrabiata, Sweet Potato, Dukka Spice	£24
PAN FRIED COD Chive and Smoked Bacon Bon Bob, Cauliflower	£29
DUCK BREAST Bollanger Potatoes, Artichoke, Blueberry Jus	£30
SEA BASS Italian Potatoes, Saffron Aioli, Samphire	£28
PLANT BASED STEAK (VG) Skinny Fries, Shed Salad, Vegan Jus	£26

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	£36
10oz RIBEYE STEAK	£38
28 DAY AGED 8oz FILLET STEAK	£39

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	

Sauces: Peppercorn, Béarnaise, Garlic Butter, Wild Mushroom Café Au Lait, Jus, Blue Cheese Melt

SIDES & SAUCES

Beef Dripping Chips	£6	Shed Salad	£6	Broccoli with Crumbled Blue Cheese & Toasted Almonds	£7
Skinny Fries	£6	Confit Garlic & Thyme Mash	£7	Pepper Sauce	£2.50
Truffle & Parmesan Fries	£7	Truffle Mac & Cheese	£7		
Crispy Garlic Potatoes	£6	Green Beans with Shallot Butter	£6		
Onion Rings	£6	Garlic Field Mushrooms	£6		

(V) - Vegetarian (VG) - Vegan

SHED GRILL

VEGETARIAN MENU

NIBBLES

MARINATED OLIVES (VG)	£5.50
HOMEMADE FOCACCIA (V)	£7
Gremolata Butter	
CRISPY CHEESY HERB POLENTA (V)	£7
Arrabiata, Parmesan	

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STARTERS

BEETROOT TARTARE (VG)	£11
Pickled Blackberries, Fig & Walnut Crumb, Lavosh Crackers	

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MAINS

HERB & POTATO GNOCCHI (VG)	£24
Arrabiata, Sweet Potato, Dukka Spice	
PLANT BASED STEAK (VG)	£26
Skinny Fries, Shed Salad, Vegan Jus	

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SIDES

Skinny Fries	£6	Truffle Mac & Cheese	£7
Truffle & Parmesan Fries	£7	Green Beans with Shallot Butter	£6
Crispy Garlic Potatoes	£6	Garlic Field Mushrooms	£6
Onion Rings	£6	Broccoli with Crumbled Blue	
Shed Salad	£6	Cheese & Toasted Almonds	£7
Confit Garlic & Thyme Mash	£7		

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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!