

By the glass & carafe

Wines

	SMALL 125ML	REGULAR 175ML	LARGE 250ML	CARAFE 500ML	BOTTLE 750ML
WHITE					
1 SAUVIGNON BLANC, STONELEIGH VINEYARDS (MARLBOROUGH, NZ) Classic, lively, Sauvignon Blanc that captures the essence of Marlborough.	£4	£6	£8	£16	£24
2 SAUVIGNON BLANC, TERRAPURA (CHILE) Classic Sauvignon aromatics of gooseberry/grapefruit with tropical overtones.	£3.5	£4.8	£7	£14	£18
3 CA DI ALTE PINOT GRIGIO (ITALY) Lively & aromatic on the nose, with bread crust perfumes & pear.	£3.8	£5	£7	£14	£19.5
4 CHARDONNAY, CAMPO NUEVO (SPAIN) Crisp, fresh, balanced with lemony/apple notes.	£3.5	£4.8	£7	£14	£18
ROSÉ					
5 WHITE ZINFANDEL, SUTTERHOME WINERY (CALIFORNIA) This delightfully fruity, naturally sweet blush wine has the aroma of fresh raspberries.	£3.5	£4.8	£7	£14	£18
RED					
6 DEAKIN ESTATE CABERNET SAUVIGNON (AUSTRALIA) Full of Cassis, cinnamon & hints of spicy oak, medium bodied.	£3.8	£5	£7.25	£14.5	£19.5
7 MERLOT, CONCHA Y TORO (CHILE) Red cherry & plum aromas, medium bodied.	£3.8	£5	£7	£14	£19
8 LOS CARDOS MALBEC (ARGENTINA) Spicy & rich, fresh black fruit & a long, jammy finish.	£3.8	£5	£7.25	£14.5	£20

White

9 PORTA 6 WHITE, LISBOA (PORTUGAL) Here comes the white to accompany the incredibly successful red. Citrus, honey & passion fruit, round & full bodied.					£22
10 CHARDONNAY, HOLY SNAIL, LOIRE, (FRANCE) Peach, lemon & mineral notes with superb balance.					£23.5
11 SAUVIGNON BLANC, THE JUMPER (MARLBOROUGH NZ) Silver medal winner from Hunters established by Belfastman Ernie Hunter. Luscious yet refreshing notes of asparagus, gooseberry & passionfruit.					£24.5
12 FINCA LA LINDA VIOGNIER (ARGENTINA) Multi award winning, floral ripe peach & apricot notes, good with Asian dishes & poultry.					£25
13 ALBARINO, MARTIN CODAX, RIAS BAIXAS (SPAIN) Gold medal winner 2013. Elegant aromas of white stone fruits & white flowers. Rounded medium bodied, perfect with fish.					£28

Sparkling & Champagne

18 PROSECCO, CA DE ALTE, (VENETO) Extra dry					£24
19 BRUT N.V CHAMPAGNE, VEUVE CLICQUOT (FRANCE)					£63
SNIPES					
PROSECCO, MIONETTO (ITALY)					£8
CHAMPAGNE, MOET & CHANDON (FRANCE)					£13

Red

21 PINOT NOIR, COSMINA, BANET (ROMANIA) A soft centred mulberry & cherry filled red with oak spice, eminently quaffable.					£20
22 MERLOT, DOMAINE LES YEUSES, LANGUEDOC, (FRANCE) Beautifully fragrant, red currant leaf scented, in the style of quality St. Emilion.					£21.5
23 CABERNET SYRAH, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A mixed blend giving flavours of ripe plums, blackberries & toasted vanilla.					£22
24 PORTA 6, LISBOA (PORTUGAL) Intense aromas of ripe summer pudding fruits with a spicy accent. Modern style with a long finish. Voted best red of the series on 'Saturday Kitchen'.			MAGNUM	£40	£22
25 MALBEC GRAND RESERVE, GRAFFIGNA (ARGENTINA) Sweet plum, lavender & anise perfume, medium to full bodied.					£23

Summer Wines

Trend setting refreshing Summer Wines, selected for their low ABV, residual sugar levels, & Vegan friendly characteristics.

WHITE WINES					
26 PORTA 6 VINHO VERDE (PORTUGAL) 9.5% ABV					£19
Fresh flavours of apple, white peach & tropical fruit, with a classic touch of spritz. Perfect with salads & seafood					
27 DEAKIN ESTATE CHARDONNAY (AUSTRALIA)					£19.5
Low residual sugar 2g/l. 'Double Silver Medal Winner'. V & VE friendly.					
28 FREIXENET 0.0% ALCOHOL FREE SPARKLING (SPAIN)					£16
Refreshing tropical notes & citrusy flavours.					
ROSÉ WINES					
29 VIDIGAL SHOCKING PINK (PORTUGAL) 10.5% ABV					£20
Aromas of strawberry & redcurrants, medium in sweetness with a light fizz. V & VE friendly.					
RED WINES					
30 DEAKIN SHIRAZ (AUSTRALIA)					£19.5
Low residual sugar, 3.8g/l. Rich, smooth & juicy with hints of vanilla & spice, V & VE friendly.					
31 LA CASADA MONTEPULCIANO (ITALY)					£19.5
Soft ripe fruits, medium bodied. V & VE friendly.					
32 CHARACTER SHIRAZ-MALBEC (ARGENTINA)					£19
Notes of currants, plums & spices, medium to full bodied. V & VE friendly.					
33 RIOJA VEGA CRIANZA (SPAIN)					£26
Silver medal winner, black cherry & plum with a smokey licorice finish. V & VE friendly.					

Cocktails

CUBA LIBRE	Havana Club Especial rum, fresh lime, angostura & cola.	£7
STRAWBERRY DAIQUIRI	Havana rum, lime juice, fresh stawberries, sugar syrup.	£7
COSMOPOLITAN	Absolut Vodka, Cranberry, Cointreau, lime.	£7
DARK 'N' STORMY	Havana 7yr old, ginger beer, lime juice.	£7
FRENCH MARTINI	Beefeater 24 gin, Chambord & pineapple juice.	£8
ESPRESSO MARTINI (after dinner drink)	Espresso shot, Kahlua, Absolut Vodka, sugar syrup.	£8
FRUITFUL (Non alcoholic)	Orange, pineapple, cranberry, grenadine.	£4

Ultimate Gin & Tonics

HOUSE POUR BEEFEATER GIN (ENGLAND)		£3.6
BOMBAY SAPPHIRE (ENGLAND) with a lime wedge.		£3.7
JAWBOX (N.IRELAND) with orange peel & lime wedge.		£5.5
PLYMOUTH GIN (ENGLAND) with orange & juniper berries.		£3.8
HOXTON GIN (ENGLAND) with grapefruit.		£5
MONKEY 47 (GERMANY) with lime peel & lavender.		£6
SHORTCROSS (N.IRELAND) with orange peel.		£5.8
TANQUERAY (ENGLAND) with grapefruit.		£3.8
BEEFEATER 24 (ENGLAND) with lemon peel.		£5.5
HENDRICKS (SCOTLAND) with cucumber shavings.		£4.5
COPELAND RASPBERRY & MINT OR RHUBERRY (NI) with fresh lemon & blackberry.		£4.7
MOR (IRELAND) with raspberry & garden mint.		£4.7
BEEFEATER PINK (ENGLAND) with strawberries & blueberries.		£3.8
WHITLEY NEILL BLOOD ORANGE (ENGLAND) with orange wheel & thyme springs.		£5.5
To complement you can also choose from our Schweppes 1783 Premium range:		
Tonic, Tonic Light, Salty Lemon Tonic,		
Cucumber Tonic, Ginger Ale		all £2.5
Schweppes Elderflower Light, Tonic		£2.2

Craft Beers & Ciders

MCCRACKENS GOLDEN PALE ALE			
ARMAGH, NI (4.8% ABV)		500ML	£4.95
MCGRATHS RED ALE BELFAST (4.3% ABV)			
BELFAST		330ML	£4
TEMPTED DRY, MEDIUM DRY, (5.4% ABV)			
STRAWBERRY CIDER (4.0% ABV)			
LISBURN, NI		500ML	£4.5
THE BREWERS PROJECT CITRA IPA		DRAUGHT PT	£4.5

Evening Menu

TUESDAYS
Curry Night

5PM-9PM
FROM £10

MONDAY - THURSDAY

TRY OUR

Steak Platters

2 STEAKS / 2 SIDES / 2 SAUCES

**8OZ HANGER
STEAKS**
£25

**8OZ SIRLOIN
STEAKS**
£30

**6OZ FILLET
STEAKS**
£35

To share platters & nibbles

- CRAFTED ARTISAN BREADS** V
ROAST CARROT HUMMUS, TAPENADE, HERB INFUSED OIL. £4.5
- SPICY CHICKEN WINGS**
GOATS CHEESE ARANCINI, PULLED PORK QUESIDILLAS. £12

Starters

- GOATS' CHEESE ARANCINI** V
BASIL CRÈME FRAICHE, SERRANO HAM & TOMATO CRISPS. £6.25
- KILN CURED TROUT & ARDGLASS CRAB ROULADE** GF
PEA SHOOTS, APPLE SLAW, SOUR DOUGH CROUTE. £7.5
- GRIDDLED LAMB RUMP SKEWERS** GF
ROAST SWEET POTATO, MASALA DIP, TOASTED SEEDS. £6.95
- HOMEMADE SOUP OF THE DAY** V GF
WARM BREADS. £4.5
- MARINATED CHICKEN** GF
CHARRED NECTARINE & BURRATA SALAD, WILD ROCKET PESTO. £6.5
- CRISPY SHRIMP TAIL**
MANGO SALAD, BOLS CURRY & LIME MAYO. £7

Chefs Treats

- ROAST BARBARY DUCK BREAST**
CHARRED BOK CHOI, CHORIZO SOY DRESSING, SIRIACHI POMME PUREE. £15
- ROAST LAMB RUMP**
CRISPY SMOKED LAMB SHOULDER, SERRANO HAM WRAPPED ASPARAGUS, ROSEMARY BAKED BABY POTATOES, MINT CHUTNEY. £15.5
- CORNFED CHICKEN SUPREME**
SMOKED BACON CROQUETTE, SPROUTING BROCCOLI, GRANA PADANO & PINO GRIGIO EMLUSION. £14.5
- THAI BUTTERNUT SQUASH** V
COCONUT, CHICKPEA CURRY, BASMATI RICE, TOMATO & CHILLI JAM, NAAN BREAD. £11

Butchers Block

All steaks are aged for 28 days for maximum flavour and juiciness, and served with tobacco onions & a choice of seasonal vegetables or tomato, rocket & shallot salad garnish.

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| PRIME MARBLED SIRLOIN | 8OZ ... £16 | 12OZ ... £21 |
| PRIME TENDER FILLET | 8OZ ... £21 | 12OZ ... £27 |

GF RGER STEAKS AVAILABLE ON REQUEST

OPTION ALSO AVAILABLE

SAUCES

AU POIVRE, BLUE CHEESE AND GRAPE FONDUE, WILD MUSHROOM, BÉARNAISE GF
WHISKY TARRAGON AND MUSTARD SEED. ALL £2

FRIDAYS

Butchers Block TO SHARE

FROM £13 PP

From the Sea

- GRILLED SEABASS FILLETS**
SLOW COOKED PEPPER & RED ONION RAGOUT, FENNEL & POTATO GRATIN, WILD ROCKET PESTO. £15.5
- SPICED FISH OF THE DAY**
CRISPY SHRIMP TAIL, BLACK BEAN & SWEETCORN SALSA, SWEET POTATO FONDANT. SMOKED PAPRIKA EMULSION. £14.5

Salad Bowls

- CHICKEN, CHORIZO & COURGETTE SKEWER** V
ROAST VEGETABLE, SPICED QUINOA SALAD, GRIDDLED HALOUMI, FLAT BREAD. £13
- 5 PEPPERCORN SEARED BEEF** GF
MUSHROOM KETCHUP, PICKLED SHALLOTS, WILD MUSHROOMS, BABY LEAF, SOUR DOUGH CROUTE, TOMATO CRISPS. £13
- DRESSED ATLANTIC PRAWNS** GF
CHERRY TOMATO, AVOCADO, FENNEL SLAW, TOASTED PITTA BREAD. £12
- THAI SALAD BOWL** V VE
EDAMAME BEANS, SPRING ONION, CASHEW NUTS, CHILLI & GINGER DRESSING, SPICED FALAFEL FRITTERS. £12
- ADD A SMALL PORTION SIDE FOR £2

Build your own Burger

£12.5

Choice of beef or chicken or spiced falafel pattie, V served in a toasted brioche bun, mayo, beef tomato, pickled gherkin, served with a side order of choice garnished with tobacco onions

TOPPINGS £2 EACH

- CRISPY BRIE & BACON & MAPLE JAM.
- PULLED PORK & CHILLI SMOKED CHEDDAR MELT.
- SMOKED BACON RASHERS & OAKWOOD CHEESE.
- CRISPY CHICKEN STRIPS & TOASTED PEPPERCORN & BRANDY CREAM.
- CHORIZO & BLUE CHEESE MELT.
- SURF N TURF, NOBU DRESSING.
- FRIED EGG, BACON RASHERS & SAUTE MUSHROOMS.

SAUCES

- BLUE CHEESE MAYO • SIRIACHA • LIME & CORIANDER MAYO
 - CHIPOTLE AOILI • HOT CHILLI SAUCE
- ALL £1 EACH

Side orders

£3.75

HAND CUT CHIPS
PEPPERED MAYO POMME FRITE
GARLIC FRIES
PLAIN MASH
BACON & CHEDDAR MASH
HOUSE SALAD
STIR FRIED VEGETABLES
SAUTÉED MUSHROOMS

POMME FRITES
TRUFFLE MAYO & PARMESAN FRIES
MARKET VEGETABLES
SPRING ONION MASH
BABY POTATOES
CAESAR SALAD
GREEK FETA SALAD
TOBACCO ONIONS