
STARTERS

Garlic mushroom Arancini bites, served with a pesto mayo

Elmore mussels, in a garlic white wine sauce with grilled sourdough

Garlic and chilli prawns, fresh chillies, spring onions and with a garlic ciabatta

Whipped goat's cheese salad, mixed leaves, cherry tomatoes, red onions, diced beetroot, hot honey drizzle, with candied walnuts **(V)**

MAIN COURSES

Crispy roasted duck, creamy truffle mash, tenderstem broccoli, honey glazed parsnips with a carrot puree, with a sticky hoisin sauce

Roasted braised brisket, colcannon mash potat, honey glazed vegetables and carrot puree, served with a red wine jus

Wild mushroom risotto, creamy arborio rice with sautéed wild garlic mushrooms, finished with fresh parmesan and parmesan crisps and truffle oil **(V)**

Lemon & dill salmon, pan fried salmon, creamy chive mash potatoes, tenderstem broccoli, with a white wine sauce



BELFAST RESTAURANT WEEK

4th - 12th October

All day - 12pm to 9.30pm

2 Course - £17.95

3 Course - £21.95

DESSERTS

Crème brulée, short bread, fresh berries

Apple caramel pie, with fresh berries and vegan vanilla ice cream **(VG)**

Eaton Mess Sundae, crunchy meringue, whipped cream, fresh berries, homemade honeycomb, chocolate sauce & toffee sauce

Classic sticky toffee pudding, served with toffee sauce and vanilla ice cream

SIDES - £5.50

Seasonal vegetables / Parmesan & Truffle fries / House salad / Skin on fries / Chunky chips / Mash potato