

PRIVATE DINING IN 7 LONDON STREET

PRE-STARTER

Signature Guinness Bread

Brighter Gold Rapeseed Oil, Local Whipped Butter

TO START

Irish Brie & Grants Ham Croquette

Cranberry Chutney, Bacon Crumb,
Balsamic Dressing

Roasted Butternut Squash Soup

Toasted Pumpkin Seeds, Chilli Oil Drizzle

Caesar Salad

Chicken & Bacon Bonbons, Parmesan Shavings,
Crispy Croutons

Salt & Chilli Butterflied Prawns

Seasonal Leaves, Chilli Dressing,
Lime & Garlic Aioli
Siracha & Maple Syrup Drizzle

Cauliflower Bang Bang

Roasted Red Pepper Hummus,

MAINS

Pan-seared Greencastle Hake

Sprouting Broccoli, Snow Peas, Comber
Potato & White Wine Cream

Supreme Of Chicken Teriyaki

Bombay Potatoes, Spicy Onion Fritter,
Coriander Cream

Sweet Potato, Spinach & Lentil Dahl

Mediterranean Vegetables

Honey Roasted Silver Hill Duck Fillet

Parsnip Puree, Parsnip Crisp & Heritage Carrots, Jus

Prime Grilled 8oz Sirloin Steak

Lyonnaise Potato, Vine Tomato
& Mushroom Ketchup,

Served with Sauce of Your Choice:

Green Peppercorn Cream
Garlic Butter
Red Wine

DESSERTS

Apple Tart Tatin

Crispy Baked Apple Galette,
Vanilla Ice-Cream
& Toffee Sauce

Chocolate Brownie

Vanilla Ice-Cream &
Chocolate Sauce

Raspberry & Vanilla Parfait

Homemade Honeycomb
& Marshmallows

Bishop's Gate Baked Alaska

Vanilla Ice-Cream &
Berry Compote

Ice-cream Selection

Selection of Locally Produced
Causeway Coast Ice-Creams

SERVED WITH CHUNKY CHIPS, BUTTERY MASH & VEGETABLES OF THE DAY

All products locally sourced where obtainable.

For full allergen information, or if you have any dietary requirements please ask your server. Please be aware that we are unable to guarantee that any menu item can be completely free of traces of allergens.

