

PRIVATE DINING IN 7 LONDON STREET

PRE -STARTER

Selection Of Breads To Share
With Salted Butter, Selection Of Oils & Dips

STARTERS

Buffalo Mozzarella & Tomato Bruschetta
Herb Roasted Tomato Fondue, Balsamic Drizzle

Soup Of The Evening
With House Focaccia Bread
(Please Ask Your Server)

Caesar Salad
Chicken & Bacon Bonbons, Parmesan Shavings, Crispy Croutons, Parmesan & Bacon Cheese Straw

Cauliflower Bang Bang
Roasted Red Pepper Hummus, Siracha & Maple Syrup Drizzle

Greencastle Catch Fishcake
Smoked Salmon Salad House Tartar Sauce

MAINS

Chicken Kiev Panko
Rocket Salad, Garlic & Herb Butter

Pan-Seared Greencastle Cod
Spinach & Tomato Tagliatelle, Lemon Salsa Verde

Silver Hill Glazed Duck Fillet
Butternut Squash Puree, Charred Parsnip, Black Kale, Balsamic Glaze

Pork Tomahawk
Creamy Nduja Sauce, Braised Hispi Cabbage

Spinach & Tomato Risotto
Pea & Shallot Ravioli, Salsa Verde Dressing

Prime Grilled 8oz Sirloin Steak
Lyonnaise Potato, Vine Tomato & Mushroom Ketchup, Sauce of Choice

Sauces
Green Peppercorn Cream
Garlic Butter
Red Wine Jus

Served with Chunky Chips, Buttery Mash & Vegetables Of The Day

SET MENU - £45.00 PER GUEST

All products locally sourced where obtainable. For full allergen information, or if you have any dietary requirements please ask your server.

DESSERTS

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

Warm Chocolate Brownie
Chocolate Sauce & Vanilla Ice Cream

Ice Cream Selection
Locally Produced Causeway Coast Ice-Creams

Bishop's Gate Baked Alaska
Vanilla Ice Cream & Berry Compote

Lemon Meringue Cheesecake
Italian Meringue, Lemon Curd

