

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

Lyonnais Potato, Vine Tomato
& Mushroom Ketchup, Sauce of Choice

Sauces

Green Peppercorn Cream
Garlic Butter
Red Wine Jus

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

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.

