

# PRIVATE DINING IN 7 LONDON STREET

## PRE -STARTER

### Selection Of Breads To Share

With Salted Butter,  
Selection Of Oils & Dips

## STARTERS

### Salt & Chilli Squid

Seasonal Leaves, Citrus  
Emulsion & Soy Dressing

### Soup Of The Evening

With House Focaccia Bread  
(Please Ask Your Server)

### House Caesar Salad

Cajun Chicken, Bacon Lardons,  
Poached Egg, Crispy Croutons

### Twice Baked Goats Cheese Souffle

Beetroot, Apple & Walnut Salad

### Ham Hock & Chorizo Arancini

Chorizo Cream & Parmesan Shavings

## MAINS

### Sugar Pit Bacon Chop

Black Pudding Bon Bon,  
Wholegrain Mustard Cream

### Pan-Seared Greencastle Cod

Mussels & Pappardelle in a  
Creamy Nduja Sauce

### Sticky Silver Hill Duck Fillet

Soy & Maple Syrup Glaze,  
Wilted Pak Choi & Asparagus Noodles  
Hoisin & Plum Jus

### Spicy Tandoori Chicken

Buttered Chicken, Cream Sauce  
& Basmati Rice

### Mushroom & Pea Risotto

Char-Grilled Courgette, Pimento,  
Butternut Squash & Salsa Verdi

### Prime Grilled 8oz Sirloin Steak

Lyonnaise 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 - £46.50 PER GUEST

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

