

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

Cauliflower Bang Bang

Roasted Red Pepper Hummus, Siracha
& Maple Syrup Drizzle

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

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

