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

Teriyaki Chicken
Bombay Potatoes, Spicy Onion Fritter,
Coriander Cream

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

With Chunky Chips, Buttery Mash
& Vegetables Of The Day

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 Tea & Filter Brewed Coffee

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