



— ALL DAY MENU —



GRAND
CENTRAL
HOTEL BELFAST



STARTERS / SHARING

PERELLÓ OLIVES V	£6
HAND CRAFTED SOURDOUGH	£6
Whipped Malted Butter	
CHARCUTERIE PLATE	£25
Grilled Sourdough, Fennel Salami, Coppa, Bresaula, Perelló Olives, Aged Cheddar, Cornichons & Balsamic Onions	
SPICED PADRON PEPPERS V	£10
Pistachio Dukka & Pomegranate	
CRISPY PORK BELLY BITES	£10
Ginger and Lemon Grass Dressing	
GRILLED FLATBREAD	£8
Chilli & Garlic Hummus	
NACHOS	£16
Salsa, Sour Cream, Cheese, Jalapeños & Guacamole	
CRISPY CHICKEN WINGS	£12
Korean Style	
PERI PERI PRAWNS	£14
Chilli, Gremolata, Grilled Sourdough	

SALAD / SANDWICHES

CHICKEN CAESAR SALAD	£19
Crispy Bacon, Aged Parmesan & Sourdough Crisps	
GOAT'S CHEESE SALAD	£19
Poached Pears, Pickled Beetroot, Candied Walnuts & Feuilles De Brick	
CRISPY DUCK SALAD	£20
Watermelon, Cashew Nuts, Coriander, Sesame Seeds, Ginger & Lemongrass Dressing	
NIÇOISE SALAD	£20
Ortiz Tuna, Artichoke Hearts, Olives, Fine Beans, Ratte Potatoes, Cherry Tomatoes	
CROQUE MONSIEUR	£13
Bandon Vale Mature Cheddar, Grant's Ham, Bechamel Sauce & Salad	
FISH FINGER SANDWICH	£18
Breaded Haddock, Minted Mushy Peas, Tartare Sauce & French Fries	

V Vegan

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.

MAINS

LISDERGAN SIRLOIN STEAK £40
Hand Cut Chips, Onion Ring, Watercress
Salad & Green Peppercorn Cream

**CRISPY IRISH CHICKEN
KATSU CURRY** £26
Steamed Rice, Baby Pok Choi,
Spring Onion and Pickled Cucumber

PAN FRIED SEA BASS £29
Olive Oil Mash, Fine Beans,
Dublin Bay Prawns & Garlic Butter

**LISDERGAN IRISH
BEEF BURGER** £23
Dubliner Cheese, Baby Gem, Gherkins,
Red Pepper Relish & Hand Cut Chips

**RIGATONI PASTA
ALL' AMATRICIANA** £24
Grant's Guanciale & Pecorino

GNOCCHI PUTTANESCA V £23
Kalamata Olives, Vegan Mozzarella,
Rocket & Ligurian Olive Oil

BEER BATTERED HADDOCK £23
Crushed Peas, Tartare Sauce
& Hand Cut Chips

**MURLEY MOUNTAIN SLOW
COOKED SHEPHERD'S PIE** £27
Piccalilli & Buttered Greens

SIDES

Hand Cut Chips £7
Truffle & Parmesan Fries £8
Buttered Greens £7
Olive Oil Mash £7

DESSERTS

**WARM CHOCOLATE
BROWNIE SUNDAE** £11
Muine Glas Salted Caramel & Toffee Ice
Cream, Butterscotch Sauce

VANILLA CRÈME BRÛLÉE £10
Rhubarb Compôte, Shortbread

**CLANDEBOYE YOGURT
& ORANGE BLOSSOM
CHEESECAKE** £10
Blackberry, Lemon Curd,
Tahini & Ginger Crumb

**WARM BANANA BREAD
PUDDING** £10
Muine Glas Salted Caramel
Ice Cream

VEGAN MUINE GLAS V
BISCOFF ICE CREAM £10
Caramelised Banana &
Lotus Crumb

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SELECTION OF IRISH CHEESE £17
Fig Relish, Grapes & Miller's Toast

Pepper Sauce £3
Garlic Butter £3
Garlic Mayonnaise £3
Mixed Leaf Salad,
Pickled Shallots & Parmesan £6

A 10% discretionary service charge will be applied



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