



## SNACKS

Rock oyster, bloody Mary granita	£4
Crispy brie fritters, romesco sauce	£8
Bread & butter	£7
Pigs in blankets, spiced cranberry ketchup	£8

## STARTERS

Pressed ham hock & pistachio terrine, piccalilli	£13
Cured salmon, cucumber pickle, crème fraîche, mustard seeds, dill	£14
Poached pear, young buck blue, cranberry, chestnut	£10
Celeriac soup, toasted hazelnut, buttery croutons, truffle oil	£9
Twice baked cheese soufflé, creamed leeks	£11

## MAINS

Wild halibut, smoked haddock fishcake, chive butter sauce	£34
Pan roast chicken breast, sage, onion & pork stuffing, cranberry & chestnut gravy	£27
Roast venison haunch, braised red cabbage, celeriac, roast shallots	£31
Spiced roast cauliflower, raisins, pine nuts, cavolo nero, pistachio pesto	£23
Braised beef blade, crispy fried onions, whipped potato, bourguignon sauce	£28

**SIDES £5.5** Seasoned chips/ carrot and parsnip mash/bacon fried sprouts/ Champ

## PUDDING

Christmas pudding ice cream, honeycomb	£8
Buttermilk pannacotta, coffee ganache, chocolate	£9
Ginger steamed pudding, vanilla ice cream	£9
XO affogato	£10
Mikes fancy cheese, crackers, chutney	£13

**(Add a glass of Palazzina Moscato D'Asti (£8 glass))**

*Please alert staff of any dietary requirements as we cannot guarantee that is any dish free from allergens.*

*Please note a discretionary service charge of 10% will be added to your bill*

*All pricing is inclusive of VAT at 20%*

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