



SNACKS

Rock oyster, pickled cucumber, dill	£3.5
Gordal olives, orange, oregano	£5
Bread & butter	£5
Portavogie scampi, tartare sauce	£6

STARTERS

Grilled white asparagus, olive oil, Italian parsley, toasted pine nuts, balsamic	£10
Twice baked Comte cheese souffle, creamed leeks, watercress	£9
Crispy pork shoulder, sauce ravigote	£11
Pan fried scallop, smoked bacon, garlic butter, samphire	£5 each
Toonsbridge burrata, pistachio pesto, tomato	£9

MAINS

Pan fried seabass, confit potato, asparagus, sundried tomato vinaigrette	£27
Dry aged 10oz ribeye steak, peppercorn sauce, pont neuf chips (<i>pink or well done</i>)	£29
Pan roast chicken, spring cabbage, porcini sauce, smoked bacon, English truffle	£24
Roast cod, cauliflower purée, samphire, roast cauliflower, herb oil	£23
Hoisin braised pork belly, pak choi, enoki mushrooms, crispy chilli, pork spring roll	£23

SIDES £5.5

Pont neuf chips / buttered greens / battered onion rings / champ

PUDDING

Passionfruit souffle, coconut ice cream	£9
Lime meringue pie, chocolate ice cream	£8
Basque chocolate cheesecake, salted caramel ice cream, honeycomb	£9
Mikes fancy cheese, crackers, chutney	£11

(Add a glass of Palazzina Moscato D'Asti (£6))

Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens.

Please note that a discretionary service charge of 10% will be added to tables of five and above.

All pricing is inclusive of VAT at 20%

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