



## SNACKS

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Rock oyster, pickled cucumber, dill	£3.5
Sesame prawn toast, chilli oil	£8
Bread & butter	£5
Welsh rarebit	£5.5

## STARTERS

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Steak tartare, black garlic, truffle potato crisps	£11
Twice baked Comte cheese souffle, creamed leeks, watercress	£9
Crispy pork belly, sauerkraut, savora mustard	£12.50
Confit salmon on toast, celeriac remoulade, pickled fennel	£10
Salt baked beets, goats cheese, pomegranate, pistachio, maple vinaigrette	£9

## MAINS

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Roast cod, confit potato, asparagus, sundried tomato vinaigrette	£25
Dry aged 10oz ribeye steak, peppercorn sauce, pont neuf chips ( <i>pink or well done</i> )	£29
Pan roast chicken, porcini mushroom sauce, spinach, roast shallot	£23
Pan fried seabass, whipped potato, langoustine sauce, wild garlic oil	£28
Lamb rump, parmesan gnocchi, peas, bacon, mint	£28

## SIDES £5.5

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

## PUDDING

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Raspberry Souffle, vanilla ice cream	£9
Stewed apple pannacotta, oaty nut crumble	£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 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 table of five and above*

*All pricing is inclusive of VAT at 20%*

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