



SNACKS

Crispy tempura oyster, buffalo, ranch dressing	£3.5
Crispy fried parmesan potatoes, roast garlic mayo	£7
Bread & butter	£5
Welsh rarebit	£5.5

STARTERS

Venison 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

Pan fried seabass, tenderstem broccoli, white beans, smoked bacon	£26
Dry aged 10oz ribeye steak, peppercorn sauce, pont neuf chips (<i>pink or well done</i>)	£29
Pan roast chicken, salt baked celeriac, roast shallot, madeira sauce	£23
Roast cod, crispy cod cheek, whipped potato, sauce grenobloise	£26
Lamb rump, parmesan gnocchi, spinach, pepperonata	£28

SIDES £5.5

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

PUDDING

Raspberry Souffle, pistachio ice cream	£9
Yorkshire rhubarb 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%

Email: info@stovebelfast.com

Tel: 028 9064 7744