



SNACKS

Rock oyster, cucumber pickle, dill	£3.5
Courgette fritters, harissa mayo	£5
Bread & butter	£4.5
Salt and chilli squid, chilli oil	£8

STARTERS

Salt baked beets, feta cheese, lime pickled onion	£9
Twice baked Comte cheese souffle, creamed leeks, watercress	£9
Smoked haddock fishcake, wholegrain mustard mayo	£11
Steak tartare, coriander mayo, confit egg yolk, soy, sesame, pickled ginger, cashews	£12
Confit wild salmon, apple, celeriac, smoked bacon	£10

MAINS

Pan fried seabass, mussels, roast red pepper, curry velouté	£26
Glenmalure venison loin, salt baked celeriac, blackberries	£28
Breast of chicken, smoked bacon, porcini sauce, English truffle	£20
Roast cod, surf clams, poached leeks, samphire, chive butter sauce	£23
Braised beef short rib, whipped potato, pearl onions, bone marrow sauce	£21

SIDES £5

Seasoned chips / seasonal veg / champ

PUDDING

Caramel pot au crème, coffee cream, chocolate	£9
Raspberry souffle, pistachio ice cream	£9
Mango pannacotta, vanilla ice cream, pineapple, lime	£8
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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