



SNACKS

Rock oyster, pickled cucumber, dill	£3.5
Gordal olives, orange, oregano	£5
Bread & butter	£6
Crispy pork belly bites, chilli oil	£7

STARTERS

Walter's smoked salmon, pickled herring, fennel, orange	£11
Twice baked Comte cheese souffle, creamed leeks, watercress	£10
Steak tartar, soda bread croutons, pickled walnut ketchup	£12
Pan fried scallop, Asian slaw, fermented black bean chilli	£5.50 each
Toonsbridge burrata, basil pesto, grilled peach	£9.50

MAINS

Pan-fried seabass, langoustine, potato and harissa sauce	£26
Dry aged 10oz ribeye steak, peppercorn sauce, pont neuf chips (<i>pink or well done</i>)	£29.50
Pan roast chicken, spring cabbage, porcini sauce, smoked bacon, English truffle	£24
Roast cod, garden pea purée, parmesan orzo, sundried tomato	£23
Slow braised pork belly, creamed celeriac, thyme gravy	£24

SIDES £5.5

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

PUDDING

Passionfruit souffle, coconut ice cream	£10
Buttermilk pannacotta, strawberries, crispy meringue	£8
Caramel chocolate tart, chocolate ice cream	£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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