



SNACKS

Rock oyster, bloody mary granita	£3
Crispy fried hake bites, curry mayo	£7
Bread & butter	£4.5
Crispy parmesan potatoes, black garlic	£5

STARTERS

Salt baked celeriac, young buck, candied walnuts, spiced pear chutney	£9
Pappardelle pasta, rare breed pork ragu	£10
Lough Neagh smoked eel, bacon, granny smith apple, watercress	£9
Twice baked Comte cheese souffle, creamed leeks, watercress	£9
Portavogie prawns, garlic butter, sourdough	£12

MAINS

Pan fried seabass, spinach, chorizo & red pepper velouté	£26
Roast lamb rump tender stem broccoli, ratatouille	£28
Chicken escalope, parmesan crumb, sundried tomato, tarragon lemon butter	£20
Roast hake, spiced chickpea curry, onion bhaji	£23
Bavette steak, pepper sauce, slow roast tomato, seasoned chips	£27

SIDES £5

Seasoned chips / seasonal veg / champ

PUDDING

Chocolate pot au crème, coconut ice-cream	£9
Strawberries & cream souffle	£9
Lemon Posset, blackberries, meringue	£8
Mikes fancy cheese, crackers, chutney	£11

(Add a glass of Palazzina Moscato D'Asti (£5.5))

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

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