



## SNACKS

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Rock oyster, pickled cucumber, dill	£3.5
Gordal olives, orange, oregano	£5
Bread & butter	£6
Crispy fried potatoes, parmesan, truffle	£7

## STARTERS

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Beetroot cured salmon, pickled shallot, granny smith apple, cucumber, horseradish	£11
Twice baked Comte cheese souffle, creamed leeks, watercress	£10
Steak tartar, soda bread croutons, pickled walnut ketchup	£12
Crispy prawns, napa slaw, chilli oil	£13
Confit carrot salad, puffed rice, curry oil	£9.50

## MAINS

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Pan-fried seabass, romesco, garlic langoustines	£27
Roast venison haunch, crown prince pumpkin, potato fondant, blackberries	£29.50
Pan roast chicken, forest mushrooms, porcini sauce, smoked bacon, English truffle	£24
Roast cod, curry velouté, red pepper, confit potato	£26
Braised beef shortrib, whipped potato, bordelaise sauce	£25

## SIDES £5.5

Triple cooked chips / buttered greens / battered onion rings / champ

## PUDDING

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Steamed ginger pudding, toffee sauce, vanilla ice-cream	£8
Buttermilk pannacotta, strawberries, crispy meringue	£8
Caramel chocolate tart, vanilla 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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