



SNACKS

Rock oyster, watermelon, kaffir lime	£3
Crispy fried cod bites, tartare sauce	£6
Bread & butter	£4.5

STARTERS

Salt baked celeriac, young buck, candied walnuts, spiced pear chutney	£9
Crispy fried beef short rib, horseradish mayo, watercress & apple	£9
Kilkeel crab on toast, tarragon mayo, pickled cucumber	£11
Twice baked Comte cheese souffle, chive sauce, watercress	£9
Salt & chilli prawns, Asian slaw, chilli oil	£12

MAINS

Roast cod, smoked bacon, celeriac sauce, toasted hazelnuts, girolle mushroom	£26.5
Crispy pork belly, heritage carrot, ras el hanout	£18
Breast of chicken, braised leeks, tarragon mustard sauce, saute potato	£19.5
Pan-fried seabass, spice cauliflower hash, green chilli relish	£25
Bavette steak, pepper sauce, slow roast tomato, seasoned chips	£27

SIDES £5

Seasoned chips/ seasonal veg/champ

PUDDING

Chocolate pot au crème, vanilla ice-cream, blood orange, honeycomb	£9
Honey semifreddo, hazelnut praline, honey lemon caramel, blackberries	£8
Carrot cake, cream cheese frosting, cinnamon syrup, crème anglaise	£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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