THE Causerie

— FESTIVE MENU —

STARTERS

Pigs in Blankets — £7
Honey & Mustard Glaze

Roasted Celeriac Soup — £8
Pickled Apple, Guinness & Treacle Bread

Ewing's Seafood Chowder — £12
Grant's Bacon, Guinness & Treacle Bread

Crispy Chicken Wings — £11
Buffalo & Honey Sauce, Sesame & Ranch Dressing

Confit Silver Hill Duck — £12
Hoisin Sauce, Pickled Cucumber

Classic Prawn Cocktail — £12
Cucumber, Baby Gem, Marie Rose Sauce, Guinness & Treacle Bread

Grant's Ham & Rockvale Farm Chicken Terrine — £10
Spiced Armagh Apple Ketchup, Celeriac Remoulade, Brioche

Tempura Cauliflower — £10
Coconut Yoghurt, Curry Oil & Herb Dressing

Zac's Bakehouse Sourdough & Focaccia — £8
Olives, Red Pepper Pesto, Balsamic Vinegar

Christmas Charcuterie Board — £25
Duck & Port Terrine, Ispini Cured Meats, Dart Mountain Cheese, Bridle Lane Wild Cranberry Chutney, Zac's Sourdough (To Share)

MAIN COURSE

Roast Cod — POA
Buttered Cabbage, Pancetta, Crushed Potatoes, Chive Beurre Blanc

Roast Lisdergan Turkey — £25
Grant's Ham, Stuffing, Pigs in Blankets, Buttery Mash, Roasted Vegetables, Madeira Gravy

Braised Daube of Lisdergan Irish Beef — £26
Truffled Mash, Buttered Cabbage, Bourguignon Garnish

Lisdergan 10oz Sirloin Steak — £39
Triple-Cooked Chips, Onion Ring, Watercress Salad, Black Pepper & Brandy Cream

Ewing's Lightly Battered Fish — £19
Triple-Cooked Chips, Mushy Peas, Tartar Sauce

Grant's Pork Belly — £24
Croquette Potato, Armagh Black Butter & Apple Purée, Red Cabbage, Wholegrain Mustard Sauce

Roasted Butternut Squash & Sage Ravioli — £23
Squash Purée, Sage Olive Oil, Crispy Onions, Crushed Hazelnuts

Coyagh Farm Butchers Heritage Beef Burger — £24
Zac's Brioche Bap, Extra Mature Cheddar, Tomato, Baby Gem & Triple Cooked Chips
Add Grant's Sugar Pit Bacon — £1.50

A 10% discretionary service charge will be added.
Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.

Grant's Pork & Honey Sausages **£20**
Spring Onion Mash, Braised Red Cabbage, Gravy,
Crispy Onion Ring

Hastings Festive Brioche Bap **£19**
Lisdergan Turkey, Sausage Meat Patty, Red Cabbage Slaw,
Roast Potatoes & Rich Turkey Gravy

SALADS

	Starter	Main
Mulled Wine-Poached Pear Blue Cheese, Candied Walnut, Chicory, Balsamic Dressing	**£12**	**£18**
Caesar Salad Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons	**£12**	**£18**
Add Roast Irish Chicken	***£3***	

SIDES

Triple Cooked Chips	**£6**
Truffle & Parmesan Fries	**£7**
Onion Rings	**£6**
Champ	**£6**
Waggle Dance Honey Roasted Winter Vegetables	**£6**
Croquette Potatoes	**£6**
Pepper sauce	**£6**
Garlic Mayo	**£3**
Garlic Butter	**£3**

DESSERTS

Mulled Fruit & Vanilla Cheesecake **£11**
Raspberry Compote, Muine Glas Vanilla Ice Cream

Warm Brownie Sundae **£11**
Muine Glas Salted Caramel Ice Cream, Honeycomb,
Chocolate Sauce

Sticky Toffee Pudding **£11**
Butterscotch Sauce, Muine Glas Yellowman Ice Cream

Europa Christmas Pudding **£11**
Brandy Anglaise, Muine Glas Spiced Rum Ice Cream

Traditional Sherry Trifle **£11**
Vanilla Sponge, Sherry, Homemade Custard

Vegan Chocolate Brownie **£11**
Chocolate Sauce, Biscoff Ice Cream

Selection of Northern Irish Cheeses **£16**
Kearney Blue, Boyne Valley Ban, Extra Mature Irish Cheddar,
Bridle Lane Chutney, Grapes and Ditty's Oat Cakes

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WE PROVIDE QUALITY, WHOLESOME FOOD IN INFORMAL, RELAXED SURROUNDINGS, USING THE FRESHEST SEASONAL AND LOCAL PRODUCE.

THE LIFE & SOUL OF THE CITY

EUROPA

BELFAST