



GRAND CAFE

ALL DAY MENU



GRAND
CENTRAL

HOTEL BELFAST



STARTERS / SHARING

PERELLÓ OLIVES V	£6
HAND CRAFTED SOURDOUGH Whipped Malted Butter	£6
CHARCUTERIE PLATE Grilled Sourdough, Fennel Salami, Coppa, Bresaola, Pereló Olives, Aged Cheddar, Cornichons & Balsamic Onions	£25
SPICED PADRON PEPPERS V	£10
Pistachio Dukka & Pomegranate	
CRISPY PORK BELLY BITES Ginger and Lemon Grass Dressing	£10
GRILLED FLATBREAD Chilli & Garlic Hummus	£8
NACHOS Salsa, Sour Cream, Cheese, Jalapeños & Guacamole	£16
CRISPY CHICKEN WINGS Korean Style	£12
PERI PERI PRAWNS Chilli, Gremolata, Grilled Sourdough	£14

SALAD / SANDWICHES

CHICKEN CAESAR SALAD Crispy Bacon, Aged Parmesan & Sourdough Crisps	£19
GOAT'S CHEESE SALAD Poached Pears, Pickled Beetroot, Candied Walnuts & Feuilles De Brick	£19
CRISPY DUCK SALAD Watermelon, Cashew Nuts, Coriander, Sesame Seeds, Ginger & Lemongrass Dressing	£20
NIÇOISE SALAD Ortiz Tuna, Artichoke Hearts, Olives, Fine Beans, Ratte Potatoes, Cherry Tomatoes	£20
CROQUE MONSIEUR Bandon Vale Mature Cheddar, Grant's Ham, Bechamel Sauce & Salad	£13
FISH FINGER SANDWICH Breaded Haddock, Minted Mushy Peas, Tartare Sauce & French Fries	£18

V Vegan

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.

MAINS

LISDERGAN SIRLOIN STEAK £38
Hand Cut Chips, Onion Ring, Watercress
Salad & Green Peppercorn Cream

**CRISPY IRISH CHICKEN
KATSU CURRY** £26
Steamed Rice, Baby Pok Choi,
Spring Onion and Pickled Cucumber

PAN FRIED SEA BASS £27
Olive Oil Mash, Fine Beans,
Dublin Bay Prawns & Garlic Butter

**LISDERGAN IRISH
BEEF BURGER** £23
Dubliner Cheese, Baby Gem, Gherkins,
Red Pepper Relish & Hand Cut Chips

**RIGATONI PASTA
ALL' AMATRICIANA** £23
Grant's Guanciale & Pecorino

GNOCCHI PUTTANESCA V £23
Kalamata Olives, Vegan Mozzarella,
Rocket & Ligurian Olive Oil

BEER BATTERED HADDOCK £22
Crushed Peas, Tartare Sauce
& Hand Cut Chips

**MURLEY MOUNTAIN SLOW
COOKED SHEPHERD'S PIE** £26
Piccalilli & Buttered Greens

SIDES

Hand Cut Chips £7

Truffle & Parmesan Fries £8

Buttered Greens £7

Olive Oil Mash £7

DESSERTS

**WARM CHOCOLATE
BROWNIE SUNDAE** £11
Muine Glas Salted Caramel & Toffee Ice
Cream, Butterscotch Sauce

VANILLA CRÈME BRÛLÉE £9
Rhubarb Compôte, Shortbread

**CLANDEBOYE YOGURT
& ORANGE BLOSSOM
CHEESECAKE** £9
Blackberry, Lemon Curd,
Tahini & Ginger Crumb

**WARM BANANA BREAD
PUDDING** £9
Muine Glas Salted Caramel
Ice Cream

VEGAN MUINE GLAS V £10
BISCOFF ICE CREAM
Caramelised Banana &
Lotus Crumb

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SELECTION OF IRISH CHEESE £14
Fig Relish, Grapes & Miller's Toast

Pepper Sauce £3

Garlic Butter £3

Garlic Mayonnaise £3

Mixed Leaf Salad,
Pickled Shallots & Parmesan £6

A 10% discretionary service charge will be applied



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