



GRAND CAFE

— ALL DAY MENU —



GRAND
CENTRAL

HOTEL BELFAST



STARTERS / SHARING

PERELLÓ OLIVES V	£6
HAND CRAFTED SOURDOUGH	£4
Whipped Malted Butter	
LISHMAN'S CURED MEAT PLATTER	£16
Fennel Salami, Coppa, Bresaola & Cornichons	
SPICED PADRON PEPPERS V	£9
Pistachio Dukka & Pomegranate	
SPANISH MINI CHORIZO	£9
Waggle Dance Honey and Mustard Glaze & Toasted Sourdough	
GRILLED FLATBREAD	£8
Chilli & Garlic Hummus	
NACHOS	£16
Salsa, Sour Cream, Cheese, Jalapeños & Guacamole	
CRISPY CHICKEN WINGS	£11
Harissa, Pickled Chilli & Coriander	

SALAD / SANDWICHES

CHICKEN CAESAR SALAD	£19
Crispy Bacon, Aged Parmesan & Sourdough Crisps	
GOAT'S CHEESE SALAD	£18
Poached Pears, Pickled Beetroot, Candied Walnuts & Feuilles De Brick	
CRISPY DUCK SALAD	£19
Watermelon, Cashew Nuts, Coriander, Sesame Seeds, Ginger & Lemongrass Dressing	
CROQUE MONSIEUR	£12
Bandon Vale Mature Cheddar, Grant's Ham, Bechamel Sauce & Salad	
KOREAN FRIED CHICKEN SANDWICH	£19
Kimchi Slaw, Gochujang Ketchup	
SMOKED BBQ BRISKET SANDWICH	£17
Green Chilli slaw, Rocket & French Fries	

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 £36
Hand Cut Chips, Onion Ring, Watercress
Salad & Green Peppercorn Cream

SLOW BRAISED PORK BELLY £25
Whole Grain Mustard Mash,
Cauliflower, Cider Soaked Raisins

PAN FRIED SEA BASS £25
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

**KING PRAWN & 'NUDJA
BUTTER TAGLIATELLE** £25
Red Pepper & Chilli Gremolata

GNOCCHI V £21
Vegan Pesto, Confit Tomatoes,
Mozzarella, Roast Garlic & Thyme Crumb

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

**SLOW BRAISED BEEF SHIN
COTTAGE 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
Salted Caramel & Toffee Ice Cream,
Butterscotch Sauce

**WARM BANANA
BREAD PUDDING** £9
Bushmills Mascarpone,
Butterscotch Sauce

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

**CHILLED CARDAMOM
RICE PUDDING** £9
Passionfruit Preserve,
Lime & Pistachio Nuts

**VEGAN MUINE GLAS V
CHOCOLATE ICE CREAM** £8
Amarena Cherries

—

**SELECTION OF
ARTISAN CHEESE** £14
Apple Chutney, Grapes & Miller's Toast

Pepper Sauce £3

Garlic Butter £3

Garlic Mayonnaise £3

Mixed Leaf Salad,
Pickled Shallots & Parmesan £6



GRAND
CENTRAL

HOTEL BELFAST