

OLIVER'S RESTAURANT

EVENING MENU

Sourdough Baguette Tear & Share, Tapenade, Butter | £6

STARTERS

Soup of the Day, Bread, Butter

£5

Goat's Cheese Tartlet, Red Onion Marmalade, Dressed Leaves

£7

Marinated Salmon, Pickled Carrots, Watercress, Horseradish Mayonnaise

£8

Duck Terrine, Pickles, Red Onion Jam, Sourdough

£8

Salmon Ravioli, Baby Spinach, Celery, Truffle Cream

£8

Salad of Warm Vegetables, Dressed Leaves

£6.5 | As a Main Course £10.5

MAINS

Roast Cod, Seasonal Vegetables, Pomme Chateau, Citrus Butter Sauce

£16.5

Braised Lamb Shoulder, Roast Rump, Rosemary Mash, Ratatouille

£18

Panfried Chicken Breast, Parmesan Gnocchi, Mushroom Duxelle, Green Beans, Tarragon Velouté

£14.5

Whole Fish on the Bone, Warm Potato Salad, Fennel

Market Price

Spinach, Squash, Chickpea Pithivier, Dressed Leaves

£13

Pork Shoulder, Coco Beans, Sprouting Broccoli, Chorizo, Baby Spinach

£16.5

Hop House 13 Battered Haddock, Triple Cooked Chips, Tartar, Lemon, Peas

£11.5

Irish Hereford Beef Burger, Pulled Pork, Onion Ring, Gherkin, Beef Tomato, Irish Cheese,

Ballymaloe Relish, Mayo & Triple Cooked Chips

£12.5

10oz Dry Aged Ribeye, Triple Cooked Chips, Dressed Leaves, Creamed Peppercorn Sauce

£24.5

SIDES

Triple Cooked Chips, Mash, Dressed Leaves, Chef's Seasonal Vegetables, Cous Cous Salad, French Fries (Add Truffle & Parmesan £0.5) | £3.5

Local Suppliers - Carnbrooke Meats, Crossgar | Ewing's Seafood, Belfast | Evergreen Vegetables, East Belfast

Please make any allergies or intolerances known to the staff. Whilst we do our best to accommodate guests we cannot guarantee that dishes will be allergen free. A discretionary service charge of 10% will be added to parties of five or more. We can only accept one Gift Voucher per table. We are unable to split bills, but can take multiple payments per table.