



LUNCH MENU



LUNCH

Available 12.30 – 4pm

SNACKS (3 for £16 or 5 for £25)

Big flavours. Small bites. Ideal for sharing or not sharing at all.

Guinness Wheaten & Smoked Dulse Butter	6.00
Our Signature Soda	
Warm, malty, with a lick of sea-salted dulse butter. (SM)	
Crispy Hoisin Tofu Bao	7.00
Fluffy bao stuffed with caramelised tofu, sriracha aioli & sweet, pickled ginger. (VE)	
Confit Duck Croquettes	7.00
Crisp on the outside, rich and tender inside. With walnut ketchup & zingy pickled fennel. (SM)	
Smoked Chilli & Garlic Edamame	6.00
Warm pods tossed in garlic oil, smoked salt, chilli flakes & fresh lime. (SM)	
Salt & Chilli Squid	small 9.50 large 15.00
Lightly battered, flash-fried, served with wasabi mayo and a double-hit sweet chilli dip.	

SMALL PLATES

Think bold flavours, creative twists, & local love on every plate.

Soup – Truffled Celeriac Velouté	7.00
Silky-smooth soup, topped with hazelnut pangrattato and tarragon oil. Served with warm sourdough. (V) (SM)	
Charred Cauliflower & Satay Crunch	8.50
Roasted spiced florets, peanut dukkah, silky satay & crispy kale. (VE)	
Beef Cheek Croquette	9.20
Fall-apart beef in a crisp shell, with shallot purée, pickled onion & peppery watercress.	
Goats Cheese & Broccoli Tart	8.90
Creamy Fivemiletown goats' cheese, toasted hazelnut pesto & sherry vinegar dressing. (V)	

£10 LUNCH

Includes still or sparkling water or £16 including a glass of wine

Slow-Braised Short Rib on Deli bread	10.00
Glenarm beef short rib, smoked Knockanore cheddar, onion jam, rocket & horseradish cream on toasted ciabatta.	
Glenarm slow braised Pork Brioche Roll	10.00
in toasted brioche, caramelised onion with mustard mayo.	
Udon Noodle Hot Pot	10.00
Edamame beans, hot and sour kaffir lime broth, chilli peanuts. (VE)	
Wild Mushroom Arancini	10.00
Crispy risotto balls with a Fivemiletown cheese centre, served with black garlic aioli. (V) (SM)	
Walter's Smoked Salmon Scallion Pancake	10.00
Served warm with horseradish emulsion & fresh cucumber ribbons.	

LUNCH SET MENU OFFER

Two Course £19.50 • Three Course £24.50

12noon - 4pm Tuesday to Saturday

Applies to Menu Items with an (SM) Icon Only.

LARGE PLATES Available 12.30 – Close

Sweet Potato, Spinach & Pine Nut Wellington	18.50
Romesco sauce, wilted garlic Comber greens. (VE) (SM)	
The AMPM "Belle of Belfast" Burger	19.50
Glenarm beef, Knockanore smoked cheddar, confit garlic aioli, crispy onions, beetroot slaw, buttered brioche bun, skinny fries & house jus for pouring. (SM)	
Armagh Apple & Cider Glazed Pork Belly	17.90
Slow-roasted pork belly with crackling, Armagh apple & cider glaze, colcannon mash, & roasted shallots. (SM)	
Chestnut-Stuffed Chicken Ballotine	21.50
Rolled Roast Chicken	
Truffle parsnip purée, carrot fondant & thyme gravy.	
The Belfast Boucher Pie™	19.50
Rich braised beef shin and ox cheek, flaky pastry top, with smoked champ and bone marrow gravy. Served table-side with pride.	
Honey Glazed Duck	23.50
Served pink with orange & carrot purée, creamy dauphinoise, & glossy duck jus.	
North Coast Hake Flaky White Fish	22.50
Lobster bisque, saffron potato, fennel & samphire. (SM)	
Steak Frites, 21 Day Dry Aged 10oz Ribeye	34.50
Mc Connells Irish whisky Peppercorn sauce or garlic butter & slow roast tomato. (Flame Grilled)	

SIDES Every dish has a best friend. Here are ours.

Truffle Parmesan Fries	
Braised Red Cabbage with Star Anise	
Smoked Mash Potato	
Garlic Butter Greens – Comber-grown	
Thyme & Honey Roasted Carrots – from Comber	5.90 each

DESSERTS

Sweet, nostalgic, or boozy – your final flourish awaits.

Pistachio Burnt Basque Cheesecake	7.50
Crystalised chocolate, sesame brittle (SM)	
Molten Chocolate Fondant	7.50
With sea salt, milk ice cream & hazelnut crunch.	
Sticky Porter Pudding	7.50
Dark, rich, boozy – drenched in Mc Connells Irish whisky toffee sauce & served with salted caramel ice cream.	
Flamed Armagh Apple Tart	8.00
Brandy flambéed tableside. Served hot with vanilla bean cream ice cream & proper custard.	
Ice-cream	6.00
Glastry Farm Irish Whiskey & Honeycomb ice-cream. (SM)	
Ulster Cheese Slate Aged	10.50
Irish Crozier blue, Smoked Gubeen cheddar, Fivemiletown brie, honeycomb, fig jam & oat biscuits.	

SUNDAY ROAST WITH ALL THE TRIMMINGS

ONLY
£17.50PP
Sunday 12noon - 9pm

Items marked "SM" can be ordered as part of Set Menu deal only.
Please note that a 10% discretionary service charge is applied to all tables.