



SUNDAY MENU



SUNDAY

Two Course £25 • Three Course £29.50

12.30pm - 9pm Sundays

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

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.

Wild Mushroom Arancini	8.50
Crispy risotto balls with a Fivemiletown cheese centre, served with black garlic aioli. (V) (SM)	
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)	
Walter's Smoked Salmon Scallion Pancake	9.40
Served warm with horseradish emulsion & fresh cucumber ribbons.	
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)	

SUNDAY ROAST WITH ALL THE TRIMMINGS

Tender roast of the day, served with golden roasties, buttered seasonal veg, Yorkshire pudding, creamy mash, & rich house gravy - the ultimate Sunday indulgence.

ONLY **£17.50** PER PERSON

Ask server for today's Sunday Roast serve!

TO FOLLOW

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 Set Menu Includes tea or Americano coffee –
Milk based coffees standard pricing.**

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