



MENU



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Available 12noon – Close

SANDWICH served 12noon – 4.00pm

Festive Turkey & slow braised Ham Brioche Roll 10.00
Served in a toasted brioche, caramelised onion with mustard mayo.

SMALL PLATES / TO START

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

Salt & Chilli Squid small 9.50
Lightly battered, flash-fried, served with wasabi mayo and a double-hit sweet chilli dip. large 15.00

Wild Mushroom Arancini 8.50
Crispy risotto balls with a Fivemiletown cheese centre, served with black garlic aioli. (V)

Soup 7.00
Smokey roasted tomato soup, paprika infused oil, roasted almond crunch – toasted focaccia & Irish butter.

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.

Black Gold Potted Beef 9.20
24 hr slow braised Guinness beef cheek, shallot puree, pickled onions, peppery watercress – sourdough toast.

Goats Cheese & Broccoli Tart 8.90
Creamy Fivemiletown goats' cheese, toasted hazelnut pesto & sherry vinegar dressing. (V)

Parfait 9.40
Duck liver parfait, mulled apple chutney & crispbreads.

TO FOLLOW

Hearty, flavour-forward dishes you'll dream about afterwards.

Wild Mushroom Risotto 18.50
Tarragon oil, aged parmesan, walnut & sage panna gratto. (VE)

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.

Armagh Apple & Cider Glazed Pork Belly 17.90
Slow-roasted pork belly with crackling, Armagh apple & cider glaze, colcannon mash, & roasted shallots.

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.

Salmon 24.50
Pan seared salmon fillet, crushed herb baby potato - chive & dill beurre Blanc - sprouting broccoli.

Steak Frites, 21 Day Dry Aged 10oz Ribeye 34.50
Mc Connells Irish whisky Peppercorn sauce or garlic butter & slow roast tomato. (Flame Grilled)



Turkey & Ham Ballantine

Traditional festive turkey & ham Ballantine, sage & cranberry stuffing – turkey bone jus & all the trimmings.

ONLY
£26.50PP

SIDES

Every dish has a best friend. Here are ours.

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

SUNDAY ROAST WITH ALL THE TRIMMINGS

ONLY
£17.50PP
Sunday 12noon - 9pm

DESSERTS

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

Chocolate Brownie 7.50
Maraschino cherries, Chantilly cream, honeycomb.

Sticky Porter Pudding 7.50
Dark, rich, boozy – drenched in Mc Connells Irish whisky toffee sauce & served with salted caramel ice cream.

Christmas Pudding Tart 7.50
Brandy cream & mulled berry compote.

Posset 7.50
Lemon posset with smashed raspberry compote, lavender meringue chards & caramelised white chocolate crunch.

Flamed Armagh Apple Tart 8.00
Brandy flambéed tableside. Served hot with vanilla bean ice cream & proper custard.

Ice-cream 6.00
Glastry Farm Irish Whiskey & Honeycomb ice-cream.

Ulster Cheese Slate Aged 10.50
Irish Crozier blue, Smoked Gubeen cheddar, Fivemiletown brie, honeycomb, fig jam & oat biscuits.

Please note that a 10% discretionary service charge is applied to all tables.