



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 large 15.00
Lightly battered, flash-fried, served with wasabi mayo and a double-hit sweet chilli dip.	
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 Gubbeen cheddar, Fivemiletown brie, honeycomb, fig jam & oat biscuits.	

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