



TITANIC HOTEL
BELFAST

WOLFF GRILL MENU

TO BEGIN

Chef's Soup

Freshly Baked Bread

£6.00

Shipyards Chowder

Curried Chowder, Smoked Haddock, Salmon, Hake, Mussels and Prawns

Small £7.00 / Large £12.00

Squid

Crispy Squid, Curry and Lime Aioli

£8.00

Titanic Caesar

Baby Gem Leaves, Bacon, Parmesan, Traditional Caesar Dressing

Small £6.00 / Large £9.00

Add Smoked Chicken £2.00

Add Parma Ham £2.00

Fivemiletown Goats Cheese

Rocket, Beetroot, Candied Walnut, Cherry Tomatoes, Balsamic Dressing

£7.00

Duck

Warm Salad of Confit Duck, Fennel, Orange, Pine Nut

£9.00

MAIN COURSE

Hake

Ratatouille, Basil Aioli

£18.00

Seabass

Asparagus, Green Pea, Bacon

£18.00

Risotto

Green Pea and Wild Mushroom

£14.00

FROM THE GRILL

Beef Fillet

Mushroom and Goats Cheese Arancini, Onion, Black Garlic, Carrot

£29.00

Sirloin Steak

Smoked Garlic Butter, Rocket and Parmesan Salad

£18.00

Spatchcock Poussin

Lemon, Thyme, Celeriac Remoulade

£17.00

SIDES

Chunky Fries / Skinny Fries / Beer Battered Onion Rings / House Salad
Buttered Baby Potatoes / Seasonal Buttered Vegetables

£3.00 each

Our Chefs are committed to using the highest quality ingredients from the best local suppliers on the island of Ireland. This month our food has been sourced from Kilkeel, Armagh, Portavogie, Cork, Tipperary, Dromore, Derry/Londonderry. Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts. (V) Vegetarian.



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DESSERTS

Irish Cheese Board

Smoked Gubeen, Cahill Porter, Cashel Blue, Cooleeney Brie,
Grapes, Apple Chutney, Crackers

£10.00

Warm Chocolate Brownie

Chocolate Soil, Honeycomb Ice Cream

£5.50

Lemon Tart

Mixed Berry Coulis

£5.50

Apple Crumble

Rum and Raisin Ice Cream

£5.50

Selection of Ice Cream

Chocolate, Vanilla, Strawberry

£4.00

HOT DRINKS

Thompson's Irish Tea Selection

£3.00

Johnston's Speciality Coffee

£3.50