

# THE WOLFF GRILL

## A LA CARTE MENU

### TO START

Scallops, Noodles, Thai Yellow Curry, Ginger, Chilli	£14.00
Quail, Roast Butternut Squash, Sage Emulsion, Pearl Barley	£10.00
Smoked Lough Neagh Eel, Fennel, Ouzo Gel, Pickled Apple, Crisp	£10.00
Charred leek, Pickled Mushroom, Aubergine Puree, Shallot, Truffle	£8.00
Chef's Soup	£6.50

### FOR MAIN

Pan Fried Halibut, Wild Mushroom, Peas, Pancetta, Saffron and Smoked Mussel Sauce, Black Lumpfish	£33.00
Monkfish Onion Bhaji, Red Lentil Dahl, Mango, Coconut, Pak choi	£33.00
Lamb Rump, Beetroot, Celeriac Puree, Whiskey Blackberries	£34.00
8oz Sirloin, Baby Carrot, Shallot, Wild Mushroom, Red Wine Jus	£32.00
Guinea Fowl, Tenderstem, Red Cabbage, Parsnip, Pickled Cranberry	£29.00
Charred Tofu, Broccoli, Hoi-Sin Aioli, Crisp, Spring Onion, Chilli Honey	£17.00

### SIDES

Chunky Fries / Buttered Baby Potatoes / Rocket and Parmesan Salad/ Broccoli with Chilli and Garlic Butter	£4.00
---	-------

### FOR DESSERT

Selection of Irish Cheese	£11.00
Crème Brulee, Lemon Curd, Shortbread	£8.00
Rum and Vanilla Parfait, Blackberry, Chocolate Soil, Almond	£8.00
Coconut Mousse, Mango, Kiwi, Almond and Coconut Soil, Passionfruit Coulis	£8.00
Chocolate Aero, Chocolate Mousse, Salted Caramel, Praline	£8.00
Selection of Ice Cream	£6.50