

The Wolff Grill

NIBBLES

Padron Peppers with Sea Salt	5
Mini Mozzarella, Sundried Tomatoes	5
Mixed Olives	5
Focaccia Bread, Tapenade, Salted Butter, Balsamic, Olive Oil, for two	7

STARTERS

Seared Scallops, Butternut Squash, Brown Butter, Crispy Capers, Sage	14
Baked Goat Cheese, Pickled Carrot, Toffee Apple, Walnuts, Caramelised Onion Chutney, Olive Oil Croutons V	10
Pea and Parmesan Arancini, Truffled Honey, Chargrilled Asparagus VG	10
Seafood Selection of; Smoked Salmon, Tiger Prawn, Mackerel Pate, Blackened Cod	14
Tempura of Chilli Garlic Prawns, Hoisin Dipping Sauce	10
Duck Confit Spring Roll, Watermelon, Pineapple Salsa, Pickled Ginger	10
Chargrilled Seasonal Vegetables, Hummus, Pickled Red Onion, Curry Mayonnaise VGA	9

VEGETARIAN & VEGAN

Roast Aubergine with Curried Cous Cous, Grilled Courgette, Bean Sprout and Carrot Salad	14.5
Faux Fish and Chips, Mushy Peas, Tartare Sauce	15
Thai Vegetable Curry, Steamed Rice	15

MAINS

Pan-Seared Cod Fillet, Samphire, Chive, Lemon Beurre Blanc	24
Salmon Fillet Guazzetto, Italian Style Spiced Tomato Sauce, Prawns, Mussels	28
Seared Fillet of Sea Bass, Asparagus, Chorizo	23
Asian Spiced Duck Breast, Bok Choi, Roast Plum, Star Anise, Cinnamon, Glazed Baby Carrots	35
Navarin of Lamb, Traditional French Style Stew with Root Vegetables, topped with Mashed Potato	29
Chicken Breast in a Green Masala base, Aubergine, Bombay Potatoes, Tamaran, Mango Chutney	24

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THE GRILL

6oz Irish Beef Burger, Crispy Bacon, Mature Cheddar, Fried Hen's Egg, Beer Battered Onion Ring, Onion Mayo	21
8oz Irish Beef Fillet, Grilled Vine Tomatoes	39
10oz Irish Beef Ribeye, Grilled Vine Tomatoes	30
12oz Irish Beef Sirloin, Beer Battered Onion Ring	35
21oz Chateaubriand, Bearnaise Sauce, Vine Tomatoes, Beer Battered Onion Rings	70

PERFECT PAIRINGS

Roast Potatoes with Thyme and Rosemary	6.5
Skinny Fries	5
Beer Battered Onion Rings	5
Truffle Fries	7.5
Colcannon	5
Buttered Seasonal Garden Greens	5
Little Gem Salad, Cashel Blue Cheese, Crispy Parma Ham, Walnuts, Truffled Honey	6.5
Macaroni Cheese	5
New Season Minted Baby Boiled Potatoes	7.5
Traditional Caesar Salad, Crispy Bacon, Croutons, Parmesan Shavings	

SAUCES

Peppercorn	3.5
Garlic and Herb Butter	3.5
Red Wine Jus	3.5
Bearnaise Sauce	3.5
Truffle Mayo	4

DESSERTS

Armagh Apple and Berry Crumble, Custard	9
Honey Yoghurt Cheesecake Blackberry, Almond, Orange	9
Crème Brûlée, Lemon Curd, Homemade Cinnamon Shortbread	9
Chocolate and Salted Caramel Tart, Caramel Sauce, Honeycomb, Popcorn VGA	9
Add a scoop of Ice Cream	2
Selection of Irish Cheeses Crackers, Chutney	14

At Titanic Hotel Belfast, our chefs are passionately committed to sourcing the highest quality, in-season produce from premium, local suppliers across the island of Ireland including, Ewing's Seafood, Carnbrook Butchers, Draynes Farm Dairy, Henderson and Lynas Food Service. Please note some of our dishes contain allergens, please ask a member of our team and we will be happy to accommodate.