

# The Wolff Grill

## Sample A La Carte Menu



TITANIC HOTEL  
BELFAST

### To Start

Curried Cauliflower Soup, Red Onion Bhaji (V)	£6.50
Goats Cheese, Beetroot, Red Onion, Lemon, Thyme (V)	£8.00
Smoked Scallops, Langoustine, Cauliflower, Parsnip, Almonds	£11.50
Hake, Seaweed, Jerusalem Artichoke, Leek, Pea	£8.50
Rabbit, Turnip, Cabbage, Nettle, Chamomile	£9.00

### For Main

Beef Fillet, Carrot, Truffle, Horseradish, Jus (Additional Supplement of £7 on Dinner Inclusive Packages)	£29.00
Sea Bream, Kale, Cucumber, Earl Grey, Lemon	£21.00
Guinea Fowl, Spinach, Mushroom, Leek, Shallots, Jus	£19.50
Halibut, Broccoli, Radish, Crispy Chicken Skin, Buttermilk	£23.00
Duck Breast, Pear, Ginger, Fennel, Lavender	£25.00
Wild Mushroom, Celeriac, Blue Cheese, Fennel (V)	£17.00

### Sides

Steamed Broccoli, Chilli, Garlic	£4.50
Glazed Heritage Carrots	£4.50
Triple Cooked Chips	£4.50
Titanic House Salad with Vegetable Crisps	£4.50
Roasted Purple Potatoes, Herb Butter	£5.50

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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## Dessert Menu



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### For Dessert

Whiskey, Vanilla, Pineapple, Lime, Tarragon	£7.50
Cherries, Dark Chocolate, Parsnip Custard, Cream, Sponge	£7.00
Apple, Sage Cream, Toffee, Vinegar, Blackberries	£6.50
Caramel, Date, Tobacco Sabayon, Chocolate, Hibiscus	£6.00
Irish Cheeses, Charcoal and Buttermilk Crackers, Fig and Prosecco Chutney	£12.00

### Hot Drinks

Irish, Baileys or Calypso Coffee	£6.50
Thompsons Irish Tea Selection	£3.50
Johnston's Speciality Coffee	£3.75

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