The Wolff Grill

NIBBLES

Mixed Olives 5

Chef's Breads 8
Focaccia Bread, Guinness and Treacle Wheaten, Salted Butter, Balsamic Olive Oil

STARTERS

Seared Scallops 15
Seared Scallop and Prawns, White Wine Cream, Winter Vegetables, Samphire, Puff Pastry Vol au Vent

Chicken Liver Parfait 11
Armagh Apple Puree, Toasted Brioche

Pumpkin and Squash Soup 10
Coconut, Lime, Hot Honey Chili, Yogurt and Pumpkin Seeds

Gruyere and Cheese Croquettes 11
Celeriac Puree, Truffled Herb Oil, Balsamic Glaze

Little Gem Salad V 10
Cashel Blue Cheese, Pear, Smoked Almonds, Blue Cheese Dressing, Olive Oil Croutons

Ham Hock and Five Spice Duck Terrine 14
Star Anise Roast Plum jam, Carrot and Beetroot Salad

Classic Caesar Salad VG/VGA 10
Crisp Croutons, Parmesan, Bacon

THE GRILL

6oz Irish Beef Burger 23
Crispy Bacon, Cheddar, Fried Hen's Egg, Beer Battered Onion Ring, Onion Mayo

8oz Irish Beef Fillet 39
Grilled Vine Tomatoes

10oz Irish Beef Ribeye 33
Grilled Vine Tomatoes

12oz Irish Beef Sirloin 38
Beer Battered Onion Rings

SAUCES

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

MAINS

Pan Fried Halibut 36
Curried Mussel Cream, Spinach, Samphire, Sprouting Broccoli

Traditional Beer-Battered Fish and Chips 22
Mushy Peas, Tartare Sauce

Seabass Fillets 24
Asparagus, Sugar Snap Peas, Broccoli, Shellfish, Lemongrass, Basil Cream

Rack of Lamb 39
Creamed Leeks, Goats Cheese Potato Gratin, Celeriac puree, Red Wine Jus

Roast Breast of Chicken 25
Sweet and Sour Red Cabbage, Butternut Squash, Crispy fried sage, Pinenuts, Golden Sultanas, Brown Butter

VEGETARIAN & VEGAN

Butternut Squash 18
Winter Mushrooms, Spinach, Puff Pastry, Gravy Roast Carrot and Sprouting Broccoli

Roast Aubergine 18
Vegetable Chilli, Rice, Yoghurt Mint, Pomegranate

Thai Vegetable Curry Noodles 18
Stir-fried Vegetables, Pickled Ginger, Chillies and Cucumber, Thai Green Curry Sauce, Udon Noodles and Lime

PERFECT PAIRINGS

Roast Potatoes 6.5
with Thyme and Rosemary

Skinny Fries 5

Beer Battered Onion Rings 5

Truffle Fries 7.5

Colcannon 5

Broccoli and Garden Peas 5
with Garlic, Chilli Butter

V Vegetarian VA Vegetarian Alternative Available VGA Vegan Alternative Available

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.