
The Wolff Grill

MENU

NIBBLES

Padron Peppers with Sea Salt	£5.00
Mini Mozzarella, Sundried Tomatoes	£5.00
Smoked Almonds	£4.50
Bread, Tapenade, Salted Butter, Balsamic, Olive Oil For Two	£7.00

STARTERS

Seafood Chowder	£15.00
French Onion Soup	£7.00
Salt and Chilli Squid, Asian Slaw and Lime Emulsion	£11.00
Mussels, White Wine & Garlic Cream and Sourdough	£10.00
Scallops, Curried Parsnip Puree, Crisp, Pomegranate	£15.00
Asparagus, Parma Ham, Crispy Egg	£9.00
Chicken Caesar Salad Croquette	£11.00
Panzanella, Grilled Tofu	£10.50

MAINS

VEGETARIAN & VEGAN

Celeriac Steak, Maple and Thyme Glaze, Rocket, Fries	£15.00
Fish and Chips, Mushy Peas, Tartar Sauce	£15.00
Thai Vegetable Curry, Steamed Rice	£15.00

SEAFOOD

Blackened Salmon, Mango and Chilli, Coriander, Lime Dressing	£22.00
Prawn Linguine, Chilli, Garlic, Fresh Herbs, Chilli Oil, Lemon	£18.00
Roast Cod, Spring Greens, Salsa Verde	£22.00
Monkfish Scampi, Lemon Mayonnaise	£24.00
Sea Bass, Rocket Pesto, Chorizo, Tomato, Pine Nut	£26.00

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.

THE GRILL

6oz Irish Beef Burger, Crispy Bacon, Mature Cheddar, Fried Egg, Beer Battered Onion Ring, Onion Mayo £21.00

8oz Irish Beef Fillet, Grilled Vine Tomatoes £37.00

10oz Irish Beef Ribeye, Grilled Vine Tomatoes £28.00

12oz Irish Beef Sirloin, Beer Battered Onion Ring £33.00

16oz T-Bone £38.00

Butterfly Supreme of Chicken £20.00

Sugar Pit Pork Loin £22.00

*Surf it up with Garlic Prawns £6.00

SHARING STEAKS FOR 2

21oz Chateaubriand £70.00

32oz Cote de Bœuf £75.00

PERFECT PAIRINGS

Pont-Neuf Fries £6.50

Skinny Fries £4.50

Truffle Fries £7.50

Colcannon £4.50

Broccoli and Garden Peas with Chilli Butter £4.50

Butterhead Leaves, Sun Dried Tomato and Parmesan Salad £4.50

Beer Battered Onion Rings £4.50

Corn on the Cob with Garlic Butter £4.50

Mac 'n' Cheese £6.00

SAUCES

Peppercorn £3.50

Garlic and Herb Butter £3.50

Red Wine Jus £3.50

Chimichurri £3.50

Truffle Mayo £4.00

DESSERTS

Apple Crumble £8.00

Bailey's Cheesecake £8.00

Crème Brulee, Lemon Curd, Homemade Shortbread £8.00

Chocolate & Salted Caramel Tart £8.00

Selection of Irish Cheese, Crackers and Chutney £14.00

*Add a Scoop of Ice Cream £2.00

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