








THE  
Causerie

## STARTERS

-  **Soup of the Day (V)** £7  
Served with Hastings Stout & Treacle Wheaten Bread
-  **Warm Bread Selection (V)** £8  
Rosemary & Sea Salt, Black Olive Tapenade, Chive Butter, Maldon
- Smoked Bacon & Haddock Chowder** £9  
Accompanied by Wheaten Bread
- Hot & Sour Crispy Shredded Duck,** £11  
Stir Fried Greens, Glass Noodle Spring Roll
-  **Crispy Chicken Wings** £10  
Pickled Asian Slaw, Nam Prik Pao
- Stuffed Conchiglioni (V)** £10  
King Oyster Mushroom, Feta, Pine Nut
-  **Mackerel Paté** £10  
Pickled Cucumber, Shaved Fennel, Crispy Skin & Toasted Sourdough

## MAIN COURSE

- Lisdergan Northern Irish 10oz Sirloin Steak** £32  
Confit Beef Tomato, Onion Ring,  
Bushmills Peppercorn Cream, Triple-Cooked Chips
-  **Lisdergan 6oz Signature Burger** £20  
100% Irish Beef, Brioche Bap, Gem, Beef Tomato,  
Cornichon, Triple-Cooked Chips  
**Add Bacon and Cheese £1 each**
-  **Chicken Tikka Masala** £20  
Steamed Basmati Rice, Warm Naan Bread
-  **Signature Battered Fish of the Day** £20  
Mushy Peas, Tartar Sauce, Triple-Cooked Chips
- Chicken Supreme** £23  
Confit Leg Kiev, Pancetta, Creamed Cabbage, Truffled Mash,  
Smoked Chicken Jus
- Pan Seared Stonebass** £25  
Orecchiette Pasta, Mussel Nage, Garlic King Prawn
-  **Slow Cooked Pork Belly** £21  
Bacon & Cabbage Roll, Artichoke Purée Baby Potato  
Fondant, Cider Jus
- 8oz Wagyu Steak** £29  
Beef Shin Fritters, Carrot Purée, Pomme Anna, Shallot,  
Red Wine Jus
-  **Artichoke & Wild Mushroom Risotto (V)** £19  
Brown Butter Bread Crumbs, King Oyster Mushroom
- Smoked Tomato, Courgette, Butterbean Orecchiette (V)** £19  
Goats Cheese, Black Olive & Basil

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.

**(V) Vegetarian**

## SALADS

**Starter    Main**

*All available as Starter or Main Course*

### **Kale & Bresaola Salad**

Endive, Chicory, Pickled Walnut, Parmesan Dressing

**£10    £16**



### **Signature Caesar Salad**

Little Gem, Black Olive, Grant's Bacon, Parmesan, Croutons & Clements' Egg

**£9    £15**

### **Add Irish Smoked Chicken**

**£11    £17**

### **Roasted Squash Salad (V)**

Pomegranate, Candied Pecan, Crumbled Goats Cheese, Thyme

**£10    £16**

**SIDES    £6 each | Choice of 2 sides £9**

**Triple Cooked Chips**

**Onion Rings**

**Champ**

**Seasonal Vegetables**

## DESSERTS



### **Sticky Toffee Pudding**

Butterscotch Sauce & Muine Glas Toffee and Caramel Ice Cream

**£8**

### **Chocolate Nemesis**

Morello Cherry, Honey Mascarpone, Hazelnut Praline

**£8**

### **Warm Pandan Doughnuts**

Coconut Sugar, Chocolate Sauce

**£8**

### **Stem Ginger Panna Cotta**

Caramelised Baby Pear, Almond Crumble, Pear Sorbet

**£8**



### **Vegan Sundae**

Chocolate Ice Cream, Candied Banana

**£7**

### **Taste the Island Cheese Slate**

Served with Crackers & Erin Grove Spiced Apple Chutney

**£10 or £16 to share**

# Pre Theatre Menu

**2 courses with tea and coffee for £28pp. Add wine for £7**

**Available 1pm - 6.30pm.**

Applies to all dishes with a theatre mask symbol.

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WE PROVIDE QUALITY, WHOLESOME  
FOOD IN INFORMAL, RELAXED  
SURROUNDINGS, USING THE FRESHEST  
SEASONAL AND LOCAL PRODUCE.

THE LIFE & SOUL OF THE CITY



EUROPA  
BELFAST



WE'RE PASSIONATE ABOUT LOCAL PRODUCE