



THE
Causerie

STARTERS

-  **Soup of the Day** **£7**
Served with Hastings Stout & Treacle Wheaten Bread
-  **Traditional Prawn Cocktail** **£11**
Portavogie Prawns, Marie Rose Sauce, Confit Tomato,
Warm Wheaten Bread
- Smoked Bacon & Haddock Chowder** **£10**
Accompanied by Wheaten Bread
-  **Breaded Brie (V)** **£11**
Cranberry Chutney, Crispy Shallot
- Crispy Chicken Wings** **£10**
Pickled Asian Slaw, Nam Prik Pao
- Goat's Cheese Parfait (V)** **£10**
Walnut Crust, Pickled Beetroot, Wheaten and Thyme Tuile
- Ham Hock Terrine** **£11**
Spiced Apple Chutney, Warm Brioche

MAIN COURSE

- Lisdergan Northern Irish 10oz Sirloin Steak** **£32**
Confit Beef Tomato, Onion Ring, Bushmills Peppercorn cream,
Triple-Cooked Chips
-  **Lisdergan 6oz Signature Burger** **£19**
100% Irish Beef, Brioche Bap, Gem, Beef Tomato, Cornichon,
Triple-Cooked Chips
Add Bacon and Cheese £1 each
-  **Signature Battered Fish of the Day** **£20**
Mushy Peas, Tartar Sauce, Triple-Cooked Chips
- Roast Chicken Supreme** **£23**
Truffle Roast Potatoes, Sautéed Girolles, Artichoke Purée,
Madeira Velouté
- Baked Cod** **£21**
Braised Leeks, Tarragon and Pecorino Gnocchi, Pied Du
Mouton, Truffle, Red Wine Vinaigrette
-  **Roast Sugar Pit Ham Hock** **£19**
Scallion Mash, Cavolo Nero, Fried Clements Egg, Red Wine
Jus
-  **24 Hour Braised Blade of Beef** **£22**
Truffled Mash, Parsnip Purée, Roasted Winter Vegetables,
Red Wine Jus
-  **Pappardelle (v)** **£18**
Wild Mushroom, Madeira Velouté, Truffle, Pecorino
-  **Iona Farms Roasted Beetroot Risotto (v)** **£18**
Goats Curd, Thyme, Lemon, Brown Butter Breadcrumbs

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

£12 £18



Signature Caesar Salad

Little gem, black olive, Grant's bacon, Parmesan, croutons & Clements' Egg

£11 £15

Add Irish Smoked Chicken

£13 £18

Roasted Squash Salad

Pomegranate, Candied Pecan, Crumbled Goats Cheese, Thyme

£12 £18

SIDES **£5 each** | Choice of **2 sides £8**

Triple Cooked Chips

Onion Rings

Champ

Seasonal Vegetables

House Salad

DESSERTS



Sticky Toffee Pudding

Butterscotch Sauce & Muine Glas Toffee and Caramel Ice Cream

£8



Dark Chocolate Tart

Whipped Mascarpone, Winter Berry Compote

£8



Warm Armagh Apple, Plum and Walnut Crumble

Muine Glas Vanilla Bourbon Ice Cream

£8



Vegan Sundae

Salted Caramel Ice Cream, Candied Banana

Taste the Island Cheese Slate

Served with Crackers & Erin Grove Spiced Apple Chutney

£7

£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