

GENERAL

MERCHANTS

Bistro Nights at Ormeau

Starters

Fried Green Olives Served with chimichurri & yoghurt.	£5.00
Roast Tomato & Buffalo Halloumi Tartlet Basil, asparagus & sun blushed tomato salad.	£8.50
Hummus & Roasted Mushrooms Lemon & thyme with hazelnut dukkah & grissini.	£8.00
Portavogie Prawns Garlic, parsley, chilli & oloroso sherry with toasted sourdough.	£9.50
Citrus Cured Salmon Miso mayo, pickled cucumber, sesame roasted enoki, radish & coriander.	£9.50
Pulled Pork Belly Taco Avocado, flour tortilla, cabbage, pica de Gallo & adobo dressing.	£9.50

Mains

Pan Fried Seabass Salt & vinegar potatoes, ruby grapefruit & funnel salad, feta & a saffron mayo.	£17.50
GM Burger Streaky bacon, tomato, lettuce, pickles, cheddar, secret sauce & house seasoned fries.	£13.50
8oz Rump Fillet Thyme roasted mushroom, Café du Paris butter, house seasoned fries & watercress.	£21.00
Parmesan Crumbed Chicken Schnitzel Sweet potato puree with broccolini, raisin & almond salad, buttermilk dressing.	£15.50
Butternut Squash Risotto Charred leeks, spinach, Fivemiletown goats cheese & maple pecan granola.	£13.50

Sides

Oven Roast Cauliflower Zatar, Sweet tahini, capers & crispy sage.	£5.00
Spanish Spiced Carrots Harissa, toasted seeds & sour cream.	£5.00
House Seasoned Fries	£4.50
Parmesan & Truffle Fries	£5.00

Dessert

Vanilla Custard Tart Caramelised white chocolate & baked rhubarb.	£6.50
Cherry & Almond Brownie Chocolate sorbet & torched marshmallow.	£6.50
Affogato Vanilla ice cream <i>or</i> chocolate sorbet, served with a double shot of GM house espresso.	£5.00
Selectection of Irish Cheeses Grape chutney & apple with crostini & Irish crackers.	£9.00

Food Allergies & Intolerances

Please speak to a staff member before ordering your food about the ingredients in our dishes. Be advised that in some cases, allergens may be unavoidably present due to shared equipment or ingredients used.

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White	<i>Glass</i>	<i>Bottle</i>
Pleno Viura <i>Navarra, Spain</i>	£7.00	£23.00
Wildflower Pinot Grigio <i>Romania</i>	£7.00	£23.00
Delheim Sauvignon Blanc, <i>Stellenbosch, South Africa</i>	£8.00	£27.00
Hörner Riesling <i>Pfalz, Germany</i>		£29.00
Red		
Wildflower Pinot Noir, <i>Romania</i>	£7.00	£23.00
Domaine Les Yeuses Merlot Syrah <i>Languedoc, France</i>	£7.00	£25.00
Los Haroldos Malbec <i>Mendoza, Argentina</i>	£7.50	£25.00
Vidigal Boa Noite Lisboa! <i>Lisboa, Portugal</i>		£28.00
Rosé		
'Horny' Hörner Rosé <i>Pfalz, Germany</i>	£7.50	£26.00
Cocktails		
Negroni <i>Hendricks Gin, Sweet Vermouth, Campari, Orange</i>		£8.50
Margarita <i>Jose Cuervo, Triple Sec, Lime..</i>		£9.00
Dark & Stormy <i>Copeland Rum, Bundaberg Ginger, Lime.</i>		£8.50
Elderflower Martini <i>Kalak Vodka, St Germain, Elderflower Syrup, Prosecco.</i>		£9.50
Spro Martini <i>Kalak Vodka, Kahlua, Syrup, Spro, Chocolate bitters</i>		£9.50
Old Fashioned <i>Bulleit Bourbon, Orange bitters, syrup.</i>		£8.50
Gin Serves		
Copeland <i>Copeland gin, Fever-tree tonic, orange.</i>		£9.00
Hendricks <i>Hendricks gin, Fever-tree tonic, cucumber.</i>		£9.00
Shortcross <i>Shortcross gin, Fever-tree tonic, mixed berries.</i>		£9.00
Beer		
Modest IPA		£4.50
Brooklyn Lager		£4.50
Estrella		£4.50