

EVENING TUESDAY - SATURDAY 5PM -6.30PM

A TASTE OF BELFAST SUMMER AT

MEATLOCKER

PADRON PEPPERS, SOY & HONEY £6

HOMEMADE BREADS, CHICKEN & CHIVE BUTTER £6.5 PITTED OLIVES & GARLIC £4.5



STARTERS

Seared scallop & black bean	£6.5 EACH
Deaneo Jawbox gin cured salmon, chive & apple	£9.5
Tomato gazpacho, avocado & watermelon	£6
Black truffle risotto & asparagus	£8
Chicken liver	£9.95



MAINS

Asador flat iron steak, fries & pepper sauce	£18
Korean fried pork belly & Asian salad	£15
Prawn pad thai, peanut, lime & coriander	£14
lobster roll, dill & sweet potato	£19.95
Homemade pasta carbonara & sweet cured ham hock	£18



100z Salt aged sirloin	£38
8 _{oz} Grass fed fillet	£40
12 _{0z} Salt aged Delmonico ribeye	£40
Served with a rocket & parmesan salad, choice of sauce & beef dripping chips	



Irish goats cheese & raspberry salad, quinoa & brioche

Asador flat iron steak, fries & pepper sauce

Homemade ice cream & sorbet

£25PP



DESSERT

Rhubarb & custard creme brûlée	£8
Meat locker Tiramisu	£8.5
Raspberry & white chocolate cheesecake	£8.5
Cheeseboard - St Tola, Morbier, Cashel Blue (V)	£8.95

EATING RAW OR UNDERCOOKED FISH, SHELLFISH EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES, ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.

A discretionary service charge of 10% will be added to your bill.