

EVENING MENU

AVAILABLE FROM 5 PM

2 COURSES £24 (£7 SUPPLEMENT FOR STEAK)

3 COURSES £30 (£7 SUPPLEMENT FOR STEAK)

TO START

MOLLY'S BREADS & OIL £6

SOUP AN LEA, BELFAST CRUSTY £6

GOBÓGA - BREADED BALLS OF PEARL BARLEY STUFFED WITH SMOKED GUBEEN CHEESE & MUSHROOM,
RATATOUILLE DRESSING £6.50

MOLLY'S ORIGINAL SEAFOOD CHOWDER WITH HILDEN STOUT WHEATEN BREAD £7

DUCK RILLETES WITH PLUM CHUTNEY AND TRUFFLE & GARLIC TOAST £7

GRILLED MACKEREL, FENNEL 'SLAW & GOOSEGAB RELISH £7

FOR MAIN

COUNTY ANTRIM 90Z RIBEYE STEAK, AIR DRIED TOMATO, HAND CUT CHIPS & WHISKEY PEPPER SAUCE £27

ROAST FILLET OF COD, LOCAL CHORIZO AND PRAWNS, FENNEL & WHITE BEAN CASSOULET £20

VEGGIE LASAGNE, BALSAMIC DRESSED LEAVES & GARLIC SPUDS £13

CONFIT DUCK COTTAGE PIE, SESAME GREENS, WHOLE GRAIN MUSTARD & GUBEEN CRUST £15

FERMANACH 'FREE TO ROAM' CHICKEN WRAPPED IN PROSCIUTTO HAM, KALE, POTATO CNOCCI & RATATOUILLE DRESSING £18

FISH OF THE DAY - PLEASE ASK YOUR SERVER

FOR DESSERT

CHOCOLATE BROWNIE WITH WILD BERRY COULIS & VANILLA ICE CREAM £6.50

APPLE & BLACKBERRY ICE CREAM SUNDAE, HAZELNUT BISCOTTI £6.50

CHAMPAGNE & ELDERBERRY SOUP, LAVENDER SHORTBREAD £6.50

GUR CAKE, BLACK TEA SYRUP & WHISKEY ICE CREAM £6.50

FOUR PROVINCES IRISH CHEESE BOARD, SPICED APPLE CHUTNEY & CRACKERS (GLUTEN FREE BISCUITS AVAILABLE)

CHEESEBOARD FOR ONE £7 TO SHARE £10

DISHES MAY CONTAIN TRACES OF NUTS. OUR STAFF ARE HAPPY TO HELP WITH YOUR DIETARY REQUIREMENTS.

A DISCRETIONARY SERVICE OF 10% WILL BE ADDED TO TABLES OF SIX OR MORE. THIS IS PAID DIRECTLY TO YOUR WAITER