

B L A N K

R E S T A U R A N T

Menu Available: 08.11.23 - 23.12.23 *(Subject to change)*

Featured Tonight

(In no particular order)

Wagyu Beef - Mourne Mountains, supplied by Carnbrooke Butchery

Turnip - Sourcegrow, Hillsborough

Truffles - Irish Truffles, Ireland

Black Garlic - Chan Chan, Dublin

Parsnip - Scotts Family Farm, Coleraine

Kale - Conway Farm, Armagh

Carolus Potatoes - Conway Farm, Armagh

Smoked Hegarty - Hegarty's Cheese, Whitechurch, Co. Cork

Cod - North Atlantic, landed in Ardglass, supplied by Ewings/Lecale Seafood

Pork Loin - Carnbrooke Butchery

Boatyard Gin - Boatyard Distillery, Enniskillen

Chestnuts - Scotts Family Farm, Coleraine

Lamb - Mourne Mountains, supplied by Carnbrooke Butchery

Chocolate - NearyNógs, Mourne Coast

Mushrooms - Hearty Growers, Belfast

Cream - Draynes Farm, Lisburn

Bacon - Lisdergan Meats, Co. Tyrone

Celeriac - Chris Dobbs, Carrickfergus

Mussels - Walter Ewings, Galway

Apples - Sourcegrow, Co. Armagh

Pumpkin - Scotts Family Farm, Coleraine

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RESTAURANT

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Signature Wine Pairing

Jordan Barrel Fermented Chardonnay - Stellenbosch, South Africa, 2020

Garzon Tannat Reserve - Uruguay, 2020

The King's Bastard Chardonnay - Marlborough, New Zealand, 2020

Prunotto Langhe Nebbiolo D.O.C. Occhetti - Alba, Italy, 2020

Sitta Pereiras - Pontevedra, Spain, 2022

Finca Antigua Moscatel - Spain, 2020

French Wine Pairing

Chateau de Poncie - Beaujolais-Villages, Burgundy, 2018

Roger Sabon Le Sabounet - Châteauneuf-du-Pape, 2021

Grand Ardèche Chardonnay, Louis Latour - Burgundy, 2020

La Bête à bon Dieu - Côtes du Rhône Villages, 2020

Henri Champiau Wild Miss 55 - Burgundy, NV

Muscateddu Fiumicicoli - Corsica, NV

Do you grow, farm, produce an exceptional product and would you like it to appear on one of our future menus?
If so get in touch on info@blankbelfast.com