

BLANK

RESTAURANT

9 Course Menu

Menu Available: 10/04/24 - 18/05/24 (Subject to change)

Amuse-bouche

Gougères
Chicken Liver Parfait Tuille
Ham Hock Bitterballen

Course 1

Potato Espuma, Onion Gel, Onion Seeds, Cheese Tuille

Course 2

Miso Glazed Sea Trout, Pickled Apple & Fennel Salad, Wild Garlic Oil, Chilli & Apple Purée

Course 3

Langoustine Ravioli, Lobster Bisque

Course 4

Ling, Confit Celery, Celeriac Purée, Celery Barrel, Sherry Foam

Course 5

Thornhill Duck Breast, Duck Rilletes, Mushroom Duxelles,
Chicken Stuffed Morel Mushroom

Course 6

Lamb Loin, Broad Bean & Pea Garden

Course 7

Vanilla Panna Cotta, Rhubarb

Course 8

Chocolate Mousse, Coffee Cream

Course 9

Selection from our cheese trolley

Selection of Petit Fours

Chocolate Truffle, Pâte de Fruits, Fudge

9 Course Tasting Experience: £120 | Wine Pairing: £80 | Alcohol Free Pairing: £45

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



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