

# BLANK

RESTAURANT

## 6 Course Menu

Menu Available: 28.02.24 - 06.04.24 (Subject to change)

### Amuse-bouche

Beetroot & Goat Cheese Cylinder  
Spring Onion Arancini  
Nori Prawn Cracker with Vinegar Gel

### Selection of Breads & Butters

Smoked Bacon Bloomer, Treacle Wheaten,  
Butters: White Salted Butter, Wild Garlic Butter

### Course 1

#### Asparagus, Conway Farm, Co. Armagh

Textures of Asparagus, Picked Mushrooms,  
Burnt Butter Hollandaise

### Course 2

#### Ox Tail, Carnbrooke Butchery, Co. Tyrone

Ox Tail Rillettes, Confit Carrots, Celery,  
Ox Tail Consommé

### Course 3

#### Pollock, Lecale Seafood, Atlantic Ocean

Pollock, Textures of Cauliflower, Chimichurri

### Course 4

#### Lamb, Sperrin Mountains, Co. Tyrone

Lamb Loin, Japanese Barbecued Broccoli,  
Blue Cheese

### Course 5

#### Berries, Foraged in Tullymore Forest

Preserved Raspberry & Blackberry Vacherin

### Course 6

#### Rhubarb & Custard, Draynes Farm, Lisburn

Rhubarb Gel, Rhubarb Shards, Crème Anglaise

### Selection of Petit Fours

Chocolate Tart, Florentine, Bergamot  
Marshmallows

### Amuse-bouche

Beetroot & Goat Cheese Cylinder  
Spring Onion Arancini  
Nori Cracker with Vinegar Gel

### Selection of Breads & Butters

Smoked Facon Bloomer, Treacle Wheaten,  
Butters: White Salted Butter, Wild Garlic Butter

### Course 1

#### Asparagus, Conway Farm, Co. Armagh

Textures of Asparagus, Picked Mushrooms,  
Burnt Butter Hollandaise

### Course 2

#### Nox Tail, Scott's Family Farm, Coleraine

Confit Carrots, Celery, Onion,  
a plant based twist on a classic comfort

### Course 3

#### Kolhrabi, Scott's Family Farm, Coleraine

Kolhrabi, Textures of Cauliflower, Chimichurri

### Course 4

#### Carrot, Scott's Family Farm, Coleraine

Carrot, Japanese Barbecued Broccoli,  
Blue Cheese

### Course 5

#### Berries, Foraged in Tullymore Forest

Preserved Raspberry & Blackberry Vacherin

### Course 6

#### Rhubarb & Custard, Draynes Farm, Lisburn

Rhubarb Gel, Rhubarb Shards, Crème Anglaise

### Selection of Petit Fours

Chocolate Tart, Florentine, Bergamot  
Marshmallows

6 Course Tasting Experience: £80

Signature Wine Pairing: £45 | French Wine Pairing: £55 | Alcohol Free Pairing: £30

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](mailto:info@blankbelfast.com)



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