

BLANK

RESTAURANT

9 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

Course 1 - Asparagus, Conway Farm, Co. Armagh

Textures of Asparagus, Picked Mushrooms, Burnt Butter Hollandaise

Course 2 - Langoustines, Portavogie

Tortellini, Langoustine Oil, Langoustine Bisque

Course 3 - Ox Tail, Carnbrooke Butchery, Co. Tyrone

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

Course 4 - Pollock, Lecale Seafood, Atlantic Ocean

Pollock, Textures of Cauliflower, Chimichurri

Course 5 - Pigeon, Co. Wicklow

Pidgeon Crown, Stuffed Thigh, Barbecued Drumstick, Wild Garlic

Course 6 - Lamb, Sperrin Mountains, Co. Tyrone

Lamb Loin, Japanese Barbecued Broccoli, Blue Cheese

Course 7 - Berries, Foraged in Tullymore Forest

Preserved Raspberry & Blackberry Vacherin

Course 8 - Rhubarb & Custard, Draynes Farm, Lisburn

Rhubarb Gel, Rhubarb Shards, Crème Anglaise

Course 9 - Cheese

Selection from our cheese trolley

Selection of Petit Fours

Chocolate Tart, Florentine, Bergamot Marshmallows

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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