



---

## THE WOLFF GRILL

### Titanic Hotel Belfast Sample Menu

#### STARTERS

---

- Wild Mushroom, Smoked Chicken & Truffle Soup £6.00  
Scallops, Cauliflower Puree, Potato Bread & Black Pudding £9.50  
Crispy Hens Egg, Pulled Ham, Potato & Truffle Mouseline £6.50  
Goat's Cheese, Organic Beetroot, Candid Walnuts, Orange £7.00  
Chicken Liver Parfait, Burnt Apple Compote, Brioche Bun £8.00  
Hot Smoked and Cured Organic Salmon, Cucumber, Dill, Lemon £7.50

#### MAIN COURSE

---

- 225g Beef Fillet, Pomme Anna, Bourguignon, Red Wine £28.00  
Chicken Supreme, Chicken and Leek Pie, Celeriac Puree, Roasting Juices £19.50  
Wild Hake, Fishcake, Charred Broccoli, Almond, Herb Oil £20.00  
Barbary Duck Breast, Red Cabbage, Parsnip, Blackberry, Vanilla £21.00  
Dover Sole, Pickled Grapes, Brown Shrimp, Sea Herbs £20.00  
Risotto, Butternut Squash, Crispy Sage, Hazelnut Pistou (v) £17.00

#### SIDES

---

- Steamed Broccoli, Chilli & Garlic £4.00  
Maple Roasted Carrots, Tarragon Creme Fraiche £4.00  
Triple Cooked Chips, Truffle & Parmesan £4.00  
Titanic House Salad with Vegetable Crisps £4.00  
Comber New Potatoes in Herb Butter £4.00

#### AND WHAT WE ALL WAIT FOR...

---

- Crème Brûlée, Burnt Vanilla, Cream Spiced Pear and Shortbread £6.00  
Lemon Yoghurt, Meringue, Granola, Curd, Basil £6.00  
Chocolate Fondant, Chocolate Soil, Honeycomb £6.00  
Classic Bakewell Tart, Vanilla Anglaise £6.00  
Irish Cheese Selection, Fruit, Wafers £6.00

**Our menu changes daily depending on the freshest and most seasonal ingredients available to our talented team of chefs.**

Please note some of our dishes contain allergens, please ask a member of the team and they will be happy to explain. Some of our dishes may contain nut or nut oil. All dietary requirements are happily accommodated, please ask your server. All prices inclusive of VAT at the current rate.