

Dear Guest,

At The Green Room we are passionate about the changing seasons and fresh foods that are in tune with the land. Our cuisine at The Green Room uses local produce from trusted suppliers. We change our menu regularly to ensure that we always benefit from the freshest, most delicious ingredients.

Our menu is packed with fresh and warming dishes featuring festive favourites.

Try a real taste of Northern Ireland with our Fivemiletown Boilie Goats Cheese Pearls, Cranberry & Beetroot Salad, featuring garden winter leaves, North Down beets, curried pine nuts, poached pear, Balsamic vinegar glaze.

For the main event we are looking forward to showcasing the best of Irish produce, from lamb rump marinated with garlic & rosemary, to free range chicken roasted in Ballyrashane thyme butter and the North Coast 28-day aged centre cut 10oz beef sirloin with delicious Bushmills whiskey peppered cream.

Don't pass up the opportunity to try the best of plant-based produce with pan-fried wild mushroom and winter leek gnocchi with forest mushrooms, smoked apple wood cheese cream, tobacco crispy onions, garlic ciabatta.

Our Suppliers

We are proud of the range and quality of locally sourced produce available in Northern Ireland and we are working with the best farmers and producers to deliver a cuisine that reflects the best our country has to offer.



We're confident that Causeway Prime 28-day aged sirloin from the north coast, using finest cuts from their very own craft butchery is the best you will taste. Our chicken is 100% free range, reared with passion by Rockvale Poultry from Richill in Co Armagh.

Slaney Valley lamb has its origins in the heart of the Irish countryside and their lamb is skilfully prepared and expertly matured in Ireland's south east. And our goats cheese comes from the Fivemiletown Creamery.

I hope you enjoy sampling the menu as much as we have enjoyed creating it.

Graham Burns

Executive and Head Chef

A Fresh Start

Seasonal Soup of the Day (V, GO)

With Belfast Yardsman Stout wheaten bread.

£6.00

Smoked Salmon & Prawn Salad

Pearl capers, lemon wedge, seasonal leaves,
Marie Rose mayonnaise & Belfast Yardsman Stout wheaten bread

£9.00

Organic Sweet Potato & Chickpea Falafels (VE)

Tomato chilli jam, hummus, balsamic glaze,
Brighter Gold spiced rosemary rapeseed oil

£6.00

Charred Chicken Caesar salad (GO)

Roasted chicken strips, crispy cos leaves, smoked bacon lardons,
Irish soda bread croutons, shaved parmesan and creamy Caesar dressing

£8.50

Duck & Hoi Sin Spring Rolls

Spiced red cabbage confit, plum & toasted sesame dipping sauce

£8.00

Wok Fried Salt 'n' Chilli Chicken Wings

Cashel blue cheese dipping sauce

£8.50

Fivemiletown Boilie Goats Cheese Pearls, Cranberry & Beetroot Salad (V, G)

Garden winter leaves, North Down beets, curried pine nuts,
poached pear, Balsamic vinegar glaze

£8.00

The Main Event

Teriyaki Salmon Fillet £18

Wok fried wilted greens, Asian noodles, teriyaki Glaze, toasted Sesame Seeds

Thyme Butter Roasted Supreme of Chicken (G) £18

Comber potato champ, Chefs handpicked local seasonal vegetables,
with a rich roast onion & chicken jus

Traditional Fish & Chips £14.50

Rockshore beer battered cod fillet, mushy peas, tartare sauce, skin on fries

Braised Irish Lamb Shank with Garlic & Rosemary (G) £22

Irish buttery champ, slow braised red cabbage, redcurrant & thyme lamb jus

6oz Short Rib Irish Beef Burger £14.50

Pretzel sesame bun, tomato, smoked applewood cheese, tomato & chilli jam
beer battered onion ring, skin-on fries

Irish Beef Fillet Penne Pasta £16.50

Sauté beef strips in garlic & onions cooked in a creamy wild mushroom & tarragon sauce, tossed
in penne pasta, and shaved parmesan, black truffle oil

Hickory Smoked BBQ Pork Ribs £17.50

Jack Daniels Mesquite BBQ glaze, skin on fries, mini Caesar salad,
buttered corn on the cob

28 Day Aged Centre-Cut 10oz Sirloin (GO) £27.50

Roast cherry tomato & portobello mushroom, beer battered onion rings, skin on fries, Bushmills
Whiskey peppered cream

Pan fried Wild Mushroom & Leek Gnocchi (V) £14

Forest Mushrooms, winter leek, smoked apple wood cheese cream, tobacco crispy onions, garlic
ciabatta

Winter Garden Roast Cottage Pie (VE) £14

Garden vegetables roasted with thyme & rosemary,
shortcrust pastry, champ, roast gravy

On the Side

£4

Buttered seasonal vegetables

Irish Champ – Mashed Rooster potato with spring onions & butter

Beer battered onion rings

Skin-on fries

Green room salad

Sweet 'till the end

£6

Sticky Toffee Pudding

Eggnog Crème Anglaise, vanilla ice cream.

Frosted Cranberry & Spiced Apple Crumble

White chocolate ice cream

Ferrero Rocher cheesecake

Rich chocolate & Hazelnuts, light cream cheesecake, chocolate Irish cream.

Made In Belfast Ice Cream Sundae

Made under the shadows of the Iconic cranes where the Titanic was built finished with homemade butter shortbread crumble & salted caramel sauce