

STARTERS

JAWBOX GIN CURED SALMON 12.00

Belfast gin cured salmon
Fennel gel, charred grapefruit, frisée

GUINNESS BBQ IRISH CHICKEN WINGS 10.00

Garlic aioli, scallions

*Chefs
Pick*

HERITAGE BEETROOT & GOATS' CHEESE 11.00

Candied walnut, balsamic reduction, baby leaf - V

HAM HOCK TERRINE 9.50

Compressed apple, cider glaze, soda bread crisp

CRISPY SQUID 10.50

Garlic & lemon aioli, herb dressing

SALADS & SOUPS

CAESAR SALAD 11.00

Baby gem, pancetta, croutons, parmesan
Caesar dressing

TOSSSED PROTEIN SALAD 9.50

Toasted seeds, nuts and pulses - VE

*add grilled chicken 4.00 or prawn tails 5.00
to any salad*

SOUP OF THE DAY 7.00

Homemade wheaten bread, Dromona butter - V

SEAFOOD CHOWDER 12.50

A medley of local fish & shellfish
Served in a traditional Belfast bap

*Chefs
Pick*

Wine & Dine

*Add a 175ml glass of house wine to any
main course for 6.00*



Please advise our team members of any dietary requirements you might have.
We invite you to use the QR code to access all allergens contained in our dishes and drinks

THE Best of Local MENU

We have sourced the best of local produce in designing this offer

SOUP OF THE DAY

Homemade wheaten bread - V

HAM HOCK TERRINE

Compressed apple, cider galze, soda bread crisp

BRAISED IRISH LAMB STEW

Shoulder of lamb slowly cooked over eight hours
Root vegetables and crusty bread

BELFAST CHICKEN STACK

Panko chicken, Bushmills pepper sauce
Champ potatoes and tobacco onions

GUINNESS STICKY TOFFEE PUDDING

Bushmill's Whiskey butterscotch sauce
Whiskey ice crcream - V

DESSERT OF THE DAY

Please enquire about today's choice

HERITAGE BEETROOT & GOATS' CHEESE

Candied walnut, balsamic reduction, baby leaf - V

SMOKED WHITE FISHCAKE

Pea puree, mustard cress

BELFAST BEER BATTERED HADDOCK

Tangy tartare, lemon wedge, chips

CRISPY FERMANAGH BOXTY

Roasted beetroot
Spinach and goats' cheese - V

LEMON POSSET

Homemade honeycomb and shortbread - V

GLASTRY FARM ICE CREAM

Selection of award winning ice cream - V
Vegan ice cream available on request - VE

Two Courses 26.00 | Three Courses 31.00

THE MAIN EVENT

8oz SIRLOIN STEAK 28.00

Bushmills pepper sauce
Battered onion rings, confit tomato, chips

BRAISED IRISH LAMB STEW 23.00

Shoulder of lamb slowly cooked over 8 hrs
Root vegetables and crusty bread

VOCO BACON & CHEESE BURGER 19.00

Brioche bun
Lettuce, tomato, fries

*Chefs
Pick*

IRISH CHICKEN SUPREME 22.00

Burnt carrot puree and champ
Madeira & mushroom sauce

PAN SEARED COLEY 21.00

Herb crushed potato
Tenderstem broccoli and mussel veloute

BELFAST BEER BATTERED HADDOCK 19.50

Tangy tartare, lemon wedge
Fries

*Chefs
Pick*

BELFAST CHICKEN STACK 18.00

Panko chicken, Bushmills pepper sauce
Champ potatoes and tobacco onions

ROAST CAULIFLOWER STEAK 15.00

Romesco sauce
Garlic & rosemary parmentier potatoes - VE

*please ask for
our selection of light bites and pizza choices*

SIDE ORDERS

TRUFFLE PARMESAN FRIES 6.00 - V

BUTTERY CHAMP 6.00 - V

GARLIC PARMETIER POTATO 6.00 - V

MINI CAESAR SALAD 6.00

SEASONAL VEGETABLES 6.00 - VE

any two sides 10.00

The background of the entire page is a light orange color with a faint, detailed map of Belfast, Northern Ireland, overlaid. The map shows the city's layout, including the River Liffey, major roads, and residential areas.

voco[®]

AN IHG HOTEL

Belfast

DINNER MENU