MOURNE SEAFOOD BAR
34-36 Bank Street BT1 1HL - Tel:02890248544 - mourneseafood.com -Facebook/MourneSeafoodBar - Twitter/msbbelfast - Instagram/mourneseafoodbelfast

SHELLFISH BAR

- Oysters au Natural £8½
  served with mignonette dressing, tabasco and lemon
- Oysters Japanese Style £9
  served with shredded cucumber, pickled ginger and spiced soy dressing
- Peel & Eat Langoustines £9
  with homemade mayo and salad

While Mourne Seafood Bar strives to ensure the safety and provenance of their shellfish, patrons should note that there is always a risk attached to the consumption of raw shellfish especially during the winter and spring months. Our shellfish beds are constantly monitored and all shellfish pass through a rigorous purification process. By ordering any of these products all customers must accept this small risk.

TO BEGIN:

**Seafood chowder**
Cup £4½ Bowl £7½ Topped with croutons & garden herbs
- Goats cheese fritters £7
  with red onion and beetroot chutney
- Salt and chilli squid £8
  with napa slaw, chilli jam and mayo

**Lough Neagh smoked eel £8**
With nicoise salad and horseradish aioli
- Crispy spiced lobster dumplings £8
  with kimchi slaw and dipping sauce
- Piri piri prawns £8
  with warm focaccia

RISOTTO & PASTA

- Prawn risotto primavera
  with parmesan crisps and gremolata
  – Starter £8½ Main Course £16

- Mixed seafood orzo
  Our take on a spanish paella topped with chilli gremolata
  – Starter £9½ Main Course £17

AND THEN:

- Beer battered Fish & Chips £11
  with mushy peas and tartar sauce
- Mourne Seafood Fish Pie £11
  with smoked fish, prawns, cockles, mussels. In a mustard leek roux, topped with pea gratin and spring vegetables
- Mourne Seafood Casserole £12½
  mixed seafood with fresh tomato sauce, potatoes, fennel, thyme and garlic and grilled focaccia
- Baked whole fish of the day (See Server)
  with red pepper salsa and skinny super salad

- Fillet of Cod £12½
  with pea, asparagus, samphire, smoked salmon potato croquette and dill veloute
- Fillet of Seabream £12½
  with chilli roast tomatoes, green beans, salsa Verde, and crispy potatoes
- Fillet of Hake £12½
  with ratatouille and wild garlic, basil and parmesan mash
- Chargrilled Irish Ribeye £25
  Served with grilled veg, homemade chips and garlic and herb butter

SIDES £3.75

- CHIPS - CHAMP - BREAD BASKET - HOUSE SALAD - SPRING VEG

TO FINISH:

- Coconut Pannacotta £5½
  served with mango compote and sable biscuit
- Pecan Pie £5½
  with chocolate sauce and bourbon vanilla ice cream

- Salted Caramel and Chocolate Torte £5½
  with chocolate sauce, berries and creme Chantilly
- Sticky Toffee Pudding £5½
  with toffee sauce and vanilla ice cream

**GLUTEN FREE.** While most of our dishes are available gluten free, please always advise your server if you have an allergy or any special dietary requirements. Please note that nuts are used on the premises.

Please note a discretionary service charge of 10% is added to parties of 5 or more. All tips and gratuities are pooled and paid out fairly to front of house and kitchen staff by an independent tronc master. This is in line with the current recommended industry best practice. Mourne Seafood retains no percentage for admin. For More Information on our policies you can visit our website www.mourneseafood.com