



MENU

SOUP OF THE DAY 6

MINISTRONE 6

Rich Tomato, vegetable and pasta soup.

CHICKEN WINGS 7

House hot sauce and blue cheese dip.

CORN NACHOS 7

Cheese, tomato salsa, sour cream and jalapeños.

PRAWN PIL PIL 8

Portavogie prawns cooked in garlic chilli oil, served with toasted sourdough.

WARM BRIE BRUSCHETTA 8

With sundried tomato and basil pesto and balsamic reduction.

JOSPERS PÂTÉ 8

Smooth chicken liver pâté with Melba toast, caramelised red onions.

CLASSIC PRAWN COCKTAIL 9

Cold water prawns, Marie Rose and wheaten bread.

CLASSIC CHICKEN CAESAR

Baby gem, bacon, croutons, anchovies, Caesar dressing and Parmesan.

Starter 8 Main 15

BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce and sesame seeds

Starter 8 Main 16 (with fries)

GRILL

Salt aged for 28 days and served with roast tomato, chips and choice of sauce ...
Creamy Pepper / Pan Gravy / Garlic Butter

SIRLOIN 10oz 35

A delicate flavour balanced with a firmer texture.

RIBEYE 10oz 35

Bursting with flavour.

FILLET 10oz 40

The most tender steak regarded by many as the premium cut.

JOSPERS GRILL PLATE 35

6oz steak, pork sausages, bacon, chicken fillet, onion rings, grilled tomato, flat mushroom, garden peas, fried egg and chips.

Package guests £15 supplement for grill items

LUNCH 12 noon - 4pm

FLAT BREAD 10

Marinated grilled chicken, warmed flat bread, pickled vegetables and spicy Korean dressing.

CIABATTA CLUB 10

Chicken, lettuce, tomato, bacon, mayo and fries.

CRISPY PRAWN SALAD 12

Crispy Portavogie prawns served on house salad with Marie Rose dip.

OPEN SANDWICHES 12

Roast Chicken or Prawn Marie Rose Served on wheaten bread, dressed salad, boiled egg, crunchy slaw and cheddar cheese.

STEAK OPEN SANDWICH 16

Grilled steak served on ciabatta, onion jam, pepper sauce and fries.

MAINS

LINEN BURGER 17

McAtamney's award-winning burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw and fries.

CLUB BURGER 17

Grilled Chicken, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw and fries.

DAUBE OF BEEF 17

Whipped mash, baby onion and red wine jus, chef's vegetables.

BEEF PAPPARDELLE 17

Slow cooked beef in rich tomato ragu, garlic bread.

FISH & CHIPS 18

Beer Battered haddock, mushy peas, tartar sauce, fat chips.

FULL RACK RIBS 18

Jospers grilled tender ribs, crunchy slaw, BBQ sauce and fat chips.

SUPREME OF CHICKEN 19

Roast potatoes, chef's vegetables, mash and gravy.

JOSPERS CURRY 19

Marinated chicken fillet in a madras sauce, naan bread and rice.

SEABASS 20

Pan seared, fondant potatoes, chef's vegetables, sauce vierge.

BEEF & BIRD 22

Grilled chicken breast, prime steak buttered vegetables, whipped mash, and pepper sauce.

SIDES 5

FRIES, FAT CHIPS,
CHEF'S VEGETABLES,
HOUSE DRESSED SALAD, WHIPPED MASH,
ONION RINGS, CHEESY GARLIC BREAD,
GARLIC BREAD

VEGAN & VEGETARIAN

HALLOUMI SUPER SALAD (V, VGN)

Mixed leaf salad with sun blushed tomato, red onion, cucumber, pumpkin and sesame seeds, balsamic syrup topped with halloumi chips.

Starter 8 Main 16

STROGANOFF (V, VGN) 16

Dairy free, rich mushroom dish with steamed rice.

CHICKPEA TAGINE (V, VGN) 16

Roasted vegetables, morroccan spiced tomato sauce, fruit cous-cous.

PENNE PASTA 16

Classic plum tomato, garlic and basil sauce, parmesan and garlic bread.

With chicken 19

VEGAN CURRY (V, VGN) 16

Roast vegetables in a madras sauce, steamed rice.

RAVIOLI (V, VGN) 16

Pea and shallot pocketed pasta with sunblushed tomato, baby onions, garlic, olive oil and fresh basil.



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items



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h o t e l



It's
**DINNER
TIME**

