

It's
**DINNER
TIME**



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STARTERS

SOUP OF THE DAY 7

House bread, butter.

CORN NACHOS (V) 8

Cheese, tomato salsa, sour cream & jalapeños.

CHEESY GARLIC BREAD (V) 7

Toasted ciabatta, garlic butter, cheddar cheese.

PRAWN PIL PIL 10

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

CHICKEN WINGS 10

House hot sauce & blue cheese dip.

BRUSCHETTA (V, VGN) 9

Toasted sourdough, plum tomatoes, fresh basil, red onion, balsamic & olive oil dressing.

CLASSIC CHICKEN CAESAR

Baby Gem, bacon, croutons, anchovies, dressing & parmesan.

Starter 10 Main 19

CLASSIC PRAWN COCKTAIL 9

Cold water prawns, Marie Rose & wheaten bread.

BANG BANG CHICKEN

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

Starter 10 Main 19 (with fries)

MAINS

LINEN BURGER 20

8oz burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw & fries.

DAUBE OF BEEF 22

Whipped mash, baby onion & red wine jus, Chef's vegetables.

CLUB BURGER 20

Grilled chicken, brioche bun, fully dressed bacon, cheddar cheese, Ballymaloe relish, slaw & fries.

BEEF PENNE 20

Slow cooked beef in rich tomato ragu, garlic bread & parmesan.

FISH & CHIPS 21

Beer battered haddock, mushy peas, tartar sauce & fat chips.

FULL RACK RIBS 20

Tender ribs, crunchy slaw, BBQ sauce & fat chips.

SUPREME OF CHICKEN 22

Roast potatoes, Chef's vegetables, mash & gravy.

JOSPERS CURRY 20

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

GRILLED SALMON 22

Spanish potatoes, roasted with onion, tomato garlic, smoked paprika, Chef's vegetables, white wine cream sauce.

GRILL

SIRLOIN 10oz 35

Salt aged for 28 days and served with roast tomato, chips & choice of sauce...

RIBEYE 10oz 35

Pepper / Pan Gravy / Garlic Butter

FILLET 10oz 40

BEEF & BIRD 27

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

JOSPERS GRILL PLATE 35

6oz steak, pork sausage, bacon, chicken fillet, onion rings, grilled tomato, pepper sauce, fried egg & fat chips,

SIDE DISHES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, COLESLAW

VEGETARIAN & VEGAN

VEGAN CURRY (V, VGN) 19

Roast vegetables in a madras sauce, steamed rice.

RAVIOLI (V, VGN) 19

Pea and shallot pasta with sun blushed tomato, baby onions, garlic, olive oil & fresh basil.

PENNE PASTA 16

Classic plum tomato, troasy vegetables, garlic & basil sauce, parmesan, garlic bread.

With chicken 19

VEGAN SUPER SALAD

Starter 9 Main 18

Sun blush tomato, mixed leaf, red onion, cucumber, broccoli florets, pumpkin seeds, sesame seeds chickpea croutons, sliced mushrooms, balsamic drizzle.



DESSERTS 9

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream.

RASPBERRY & FRANGIPANE TART

(VGN, GF)

with berry compote.

LEMON CHEESECAKE

Berry compote & Chantilly cream.

ETON MESS (GF)

Berries, whipped cream & fresh meringue.

CHOCOLATE FUDGE CAKE

(GF)

with Chantilly cream.

SELECTION OF ICE CREAM

Your choice of 3 scoops
Chocolate, Vanilla, Strawberry.

THOMPSONS TEA POT SELECTION

Very Berry	5
Everyday	5
Earl Grey	5
Peppermint Green Tea	5
Lemon Smoothie	5
Camomile	5
Rhubarb Ginger & Pineapple	5

FRESH GROUND COFFEE

Espresso	4
Flat White	5
Americano	5
Cappuccino	5
Latte	5
Hot Chocolate	5
Mocca	5



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