

It's
**DINNER
TIME**



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STARTERS

SOUP OF THE DAY 7

House bread, butter.

CHEESY GARLIC BREAD (V) 6

Toasted ciabatta, garlic butter, cheddar cheese.

CHICKEN WINGS 9

House hot sauce & blue cheese dip.

CORN NACHOS (V) 7

Cheese, tomato salsa, sour cream & jalapeños.

PRAWN PIL PIL 10

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

BRUSCHETTA (V, VGN) 8

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

CLASSIC CHICKEN CAESAR

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

Starter 9 Main 18

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 9 Main 18 (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 20

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

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 sausages, 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, 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, balsamic drizzle.



DESSERTS 8

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