



Evening A la Carte
From 5pm Monday to Saturday.

Menu

To Start

Roast local tomato soup with basil oil, Belfast crusty. £6

Molly's seafood chowder, Hilden stout wheaten bread. £7.50

Gobóga – breaded balls of pearl barley stuffed with spinach, mushroom and smoked gubeen, ratatouille dressing, balsamic dressed leaves. £6.50

Cured pork, fennel salad, broad bean, mint, toasted almonds. £7.50

Fillet of mackerel, fennel slaw, gooségab relish. £7.50

For Main

Co. Antrim Ribeye (9oz), grilled field mushroom, hand cut chips, Irish Whiskey pepper sauce. £27

Grilled fillet of Hake, chargrilled asparagus, Gobóga, local chorizo cream. £21

Slow roast shoulder of lamb, Gobóga, ratatouille dressing. £21

Chickpea and peanut butter fritter, orange and chilli jam, skinny chips. £16

Sides

Molly's stout wheaten bread £4 – Seasonal Veg £4 – Garlic, truffle chips £4.50 – Dressed leaves £3

At Molly's we are proud to produce all our food in house using the best of the local suppliers and producers – we are happy to cater for all dietary requirements – just ask your server for advice.



A discretionary service charge of 10% will be added to tables of 6 or more. This is paid directly to your waiter

www.mollysyd.co.uk "far from the madding crowd"