



THE FOUR WINDS

BELFAST

SUNDAY ROAST MENU

2 COURSES £24 | 3 COURSES £29

STARTERS

Soup of the Day

Served with cottage wheaten bread

Classic Caesar Salad

Bacon lardons, parmesan cheese, sourdough croutons, tossed with cos lettuce, cherry tomatoes & homemade Caesar dressing

Crispy Buffalo Chicken Wings

Tossed in a choice of Korean BBQ or our house hot sauce, served with blue cheese aioli dip & celery sticks

16 Hour Confit Pork Belly Bites

Red cabbage slaw with honey, ginger & lime dressing

SUNDAY MAINS

Hand-carved Co. Antrim Turkey with Mourne Ham

Creamy mash, duck fat roast potatoes, roast carrot & parsnips, topped with our rich roast gravy

Roast Irish Silverside of Beef

Creamy mash, duck fat roast potatoes, roast carrot & parsnips, Yorkshire pudding, topped with our rich roast gravy

Butcher Cut Available

Please ask your server

Pan Seared Cauliflower Steak (V)

Rosemary & thyme sautéed potatoes, crispy kale, red wine jus

DESSERTS

Lemon Meringue Pie

Fresh cream, ice cream

Sticky Toffee Pudding

Ice cream, Biscoff crumb

Chocolate Fudge Cake (GF)

Ice cream

Ice Cream Sundae (GF)

Please ask your server

LIGHT BITES

Soup of the Day

Homemade wheaten bread

16 Hour Confit Pork Belly Bites

Red cabbage slaw with honey, ginger & lime dressing

Cauliflower Wings (V) Sm £8.00 | Lrg £15.00

Franks hot sauce, blue cheese dip, celery sticks

Crispy Buffalo

Chicken Wings

Sm £9.00 | Lrg £15.00

Franks hot sauce, blue cheese dip, celery sticks

Chicken Satay Skewers

Pineapple & chilli salsa, garlic naan, mixed leaf salad

Seafood Platter

Atlantic prawns, marie rose sauce, smoked salmon, wheaten bread, mixed salad, chive crème fraîche

Honey Chilli Chicken

Sm £9.00 | Lrg £18.00

Sautéed peppers, bok choy.

Large dish served with braised rice or noodles

Goats Cheese Mousse

Roasted beetroot, candied walnuts, balsamic glaze

MAINS

Battered Fish & Chips

Chef's curry sauce, mushy peas, chunky chips, charred lemon

Four Winds Chicken Curry

Sweet spiced mango curry sauce, braised rice, garlic & coriander naan bread

Chicken Stack

Creamy champ, tobacco onions, peppered sauce or gravy

Beef Stack

Creamy champ, tobacco onions, peppered sauce or gravy

Four Winds Burger

Smoked bacon, Applewood cheese, onion ring, Ballymaloe relish in a brioche bap

Hunter's Chicken

Chargrilled chicken fillet, bacon, charred pineapple, mozzarella, bbq sauce, coleslaw, sweet potato fries

Chicken Fillet Burger

Cos lettuce, beef tomato, bacon mayo, guacamole, in a brioche bap with skinny fries

8oz Ribeye Steak

Confit tomato, portobello mushroom, onion rings, pepper sauce or red wine jus, triple cooked chips

Open Steak Sandwich

6oz flat iron on sourdough, mushroom pepper sauce, tobacco onions, skinny fries

Pan Seared Cauliflower Steak (V)

Rosemary & thyme sautéed potatoes, crispy kale, red wine jus

Confit Pork Belly

Dauphinoise potato, tenderstem broccoli, apple & parsnip purée, red wine jus

Homemade Lasagne

Beetroot slaw, tossed salad, toasted garlic slice, skinny fries or chunky chips

SIDES

Rosemary Salted Skin On Fries

Triple Cooked Chunky Chips

Salt & Chilli Fries

Parmesan Fries

Onion Rings

Seasonal Roast Vegetables

Creamy Champ

DESSERTS

Lemon Meringue Pie

Fresh cream, ice cream

Apple & Berry Crumble

Ice cream, custard

Mixed Berry Eton Mess

Chocolate Fudge Cake (GF)

Ice cream

Sticky Toffee Pudding

Ice cream, Biscoff crumb

Ice Cream Sundae (GF)

Please ask your server

Food Allergy:

If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.



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SIGNATURE COCKTAILS

COSMO

Stoli Citrus, Cointreau, cranberry,
lime juice, orange garnish

ESPRESSO MARTINI

Stoli Vanilla, Kahlúa coffee liqueur,
cacao brown, double shot espresso,
coffee bean garnish

COCONUT MARGARITA

Tequila, Malibu, lime juice,
coconut syrup, coconut garnish

MOJITO

Havana 3 Year Old, lime juice,
sugar syrup, soda water

OLD FASHIONED

Maker's Mark Kentucky Straight Bourbon
Whisky, brown sugar, orange bitters

FRENCH MARTINI

Stoli Citrus, Chambord black raspberry
liqueur, lime juice, grenadine

BRAMBLE

Tanqueray Gin, Chambord black raspberry
liqueur, lemon juice, sugar

APERITIVO SPRITZ

Zanin Aperitivo, soda water, Prosecco

DARK & STORMY

Kraken Spiced Rum, Old Jamaica ginger beer,
lime juice, sugar, lime garnish

COCKTAIL OF THE MONTH

Please ask your server

CHAMPAGNE & SPARKLING

Taittinger Brut Réserve NV	£65.00
Parini Prosecco Spumante Brut DOC	£30.00
Parini Prosecco Spumante Brut DOC 200ML	£9.50
Nozeco 0% Sparkling	£14.00

ROSÉ

	175ML	250ML	BOTTLE
Canyon Road White Zinfandel	£6.95	£8.75	£25.00
Errazuriz Sauvignon Blanc Blush	£7.25	£9.50	£27.00

WHITE

Petit Chablis Chablisienne	£36.00
Castell de Raimat Albarino	£27.00
Miguel Torres Las Mulas Organic Sauvignon Blanc	£27.00
Whistling Duck Chardonnay	£26.00
Richland Sauvignon Blanc	£26.00
Miguel Torres Las Mulas Estate Chardonnay	£6.95 £8.75 £25.00
Santepietre Pinot Grigio	£7.25 £8.95 £26.00
Esk Valley Sauvignon Blanc	£7.50 £9.95 £29.00

RED

Torres Altos Ibéricos Crianza Rioja	£29.00
Richland Cabernet Sauvignon	£7.50 £9.75 £28.00
Cornellana Merlot	£6.95 £8.95 £25.00
Richland Shiraz	£7.25 £9.25 £26.00
Legaris Roble Tempranillo	£7.50 £9.75 £28.00
Antigal Estimulo Malbec	£7.50 £9.50 £27.00
Mark West Pinot Noir	£30.00

RUM

Havana Club 3 Year Old	£5.20
Havana Club Añejo	£5.50
Havana Club 7 Year Old	£6.00
Kraken Black Spiced Rum	£5.25
Captain Morgan's Spiced	£5.20

VODKA

Stoli	£5.20
Tito's Handmade Vodka	£6.00
Haku Japanese Vodka	£5.20

GIN

Gordon's Pink	£5.70
Boatyard Double Gin	£6.45
Monkey 47	£8.50
Tanqueray 10	£6.80
Hendricks	£6.80
Jawbox	£6.75
Malfy Con Limone	£6.80
Gin Mare	£7.50
Ha'penny	£6.75
Roku Japanese Craft Gin	£6.60

WHISKIES

Bushmills Original	£5.25
Black Bush	£5.80
Bushmills 10 Year Old	£6.85
Red Breast 15 Year Old	£11.50
Connemara Peated Single Malt	£6.50
Red Breast 12 Year Old	£8.95
Roe & Co	£5.25
Laphroaig 10 Year Old	£6.25
Maker's Mark	£5.70
Jim Beam Black Cherry	£5.25
Jim Beam Original	£5.20

NO ALCOHOL SPIRITS

Captain Morgan's Spiced Gold Rum 0.0	£4.75
Clean Co Clean T Tequila	£4.50
Gordon's Gin Alcohol Free 0.0	£4.50

Drinks