

# Belfast pop-up restaurant takes more permanent home in city centre

A former Belfast pop-up restaurant has opened the doors in its new permanent premises with the creation of 12 new jobs.

Roam, which is now based on Callendar Street in the city, started life as a temporary restaurant in 2018 before pivoting during the Covid-19 pandemic to provide fine dining boxes. Its new home is the result of a £200,000 investment by self-taught chef and founder Ryan Jenkins.

He said he aims to continue the restaurant's reputation of providing a unique dining experience using top quality ingredients.

"From our inception, Roam's menus have always focused on the very best, local ingredients," he said. "So, whilst diners know the type of dish they are ordering, they won't know what the meal consists of until they are served it.

"It's a new and unique experience that we are offering and I am confident that it will not only appeal to our loyal clientele, but to a completely new customer base in our city centre location."

Starters include Char Siu Iberico Pork, Bok Choy; and Rare Beef, Yolk, Burnt Onion, Chive mains include Flat Iron, Grilled Greens, Miso Onion, Beef Sauce; and Hake, Squash, Black Kale, Café De Paris and desserts include Strawberry, Vanilla, Rose, Basil; and Chocolate, Coffee, Caramelised Milk Ice Cream.

"I have built a brilliant team of chefs and front of house over the last four years. They have been with me from the

beginning and have all helped play an important part in getting Roam to where it is today, so I am delighted to be able to give them full-time employment in a restaurant they are just as passionate about as I am.”