WINE & BRINE

A LA CARTE

Portavogie prawn tempura, W&B sriracha	12
House baguette, cheese & onion bread, cultured butter (v)	12
Pigs head doughnut, malt vinegar, smoked eel	12
Crispy olives & goat's cheese	10
Lord Lurgan broth	12
W&B black pudding, smoked Gubeen, colcannon	13
Kilkeel crab ravioli, prawn bisque	14
Cured coley, jalapeño, elderflower, warm crumpet	12
Chicken & truffle terrine, Madeira	13
Green Goodness Farm tomato tart, whipped ricotta, lovage pesto (v)	11
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Venison pappardelle, smoked fat crumb, parmesan	12
Game pie, celeriac, mushroom	32
Roast Seaview Farm chicken & leek pie	30
Lemon sole on the bone, samphire, prawn, lemon	34
Slow cooked ox cheek, roast loin, black garlic, chimichurri	32
Roast rump of lamb, pressed shoulder, gremolata, smoked yoghurt	32
Twice baked cheese soufflé, pickled pear & walnut salad(v)	27
Indian spiced monkfish, lentil dahl, cashew & coriander	32
Roast Baronscourt venison haunch, glazed fig	32
500g Côte de Boeuf (sharing for 2), choice of sides, peppercorn, onion rings	75
Roast fillet of halibut, shellfish XO, mushroom velouté	34
Roast Crown Prince pumpkin, muhammara, spiced seeds	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed greens, hazelnut & pickled raisin brown butter	6
Cherry soufflé, vanilla	10
Rum soaked savarin, long pepper cream, caramelised pineapple	9
Warm spiced apple sponge, whey caramel, vanilla (sharing for 2)	12
Salted caramel choux bun	9
Fig Bakewell tart, cultured cream	9
Tonka bean parfait, Amarena cherry	9
Baked cheesecake, cultured cream	9
Chocolate & orange pavé, nougatine, vanilla	9
Selection of Irish cheese, house chutney & crackers	

- A 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Kindly note that we are unable to split bills
- Note that our game dishes may contain shot
- Streetsmart fundraises for the homeless by adding a voluntary £1 to all bills during Nov - Dec to support local charities for homeless people. If you don't want to contribute, just let us know

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WINE & BRINE

LUNCH FRI & SAT 12 - 2pm
EARLY EVENING MENU (WED - FRI 5pm - 6.15pm)
2 COURSE £30 / 3 COURSE £35

Smoked trout tartare, pickled mouli, mixed seed cracker
Chicken & truffle terrine, Madeira
Crispy garlic mushroom, velouté (v)

Grilled bavette steak, peppercorn sauce, shoestring potatoes
Twice baked three cheese soufflé, pear & walnut salad (v)
Fish cake, warm tartare sauce, Atlantic prawn
Seaview Farm chicken & leek pie

Hand cut chips	6
Mixed greens, hazelnut & pickled raisin brown butter	6
Baby potatoes, seaweed butter	6
Roast Crown Prince pumpkin, muhammara, spiced seeds	6

Warm apple sponge, custard
Baked cheesecake, cultured cream
Blackberry & vanilla Arctic roll

- Please advise your server of any allergies upon arrival
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