WINE & BRINE

SUNDAY MENU

8th November

Lord Lurgan broth
Crispy garlic mushroom, velouté (v)
Venison pappardelle, smoked fat crumb, parmesan
Green Goodness Farm tomato tart, whipped ricotta, lovage pesto (v)
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, smoked Gubeen, colcannon
Cured coley, jalapeño, elderflower, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Chicken & truffle terrine, Madeira
Portavogie prawn tempura, W&B sriracha (supp £4)
Chicken liver parfait, celeriac remoulade
Smoked trout tartare, pickled mouli, mixed seed cracker

Roast Baronscourt venison haunch, glazed fig
Confit pork jowl, burnt apple, W&B black pudding
Lemon sole on the bone, prawn, capers, parsley
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Pan fried trout, Kilkeel crab, young leeks & hazelnut
Seaview Farm chicken & leek pie
Indian spiced monkfish, lentil dahl, cashew & coriander
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, pressed shoulder, smoked yogurt, gremolata
W&B game pie, celeriac (supp £2)

(Mains served with roast potatoes, Crown Prince pumpkin, muhammara, spiced seeds)

Rum soaked savarin, long pepper cream, caramelised pineapple
Chocolate & orange pavé, nougatine, vanilla
Blackberry & vanilla Arctic Roll
Warm apple sponge, custard
Salted caramel choux bun
Baked cheesecake, cultured cream
Tonka bean parfait, Amarena cherry
Sticky toffee pudding, butterscotch sauce, vanilla
Fig Bakewell tart, vanilla
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £45

- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please advise server of any dietary requirements
- 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