WINE & BRINE

Tasting Menu

SNACKS
Portavogie prawn tempura, W&B sriracha
Pigs head doughnut, malt vinegar, Lough Neagh smoked eel
Green Goodness Farm tomato tartlet, whipped ricotta

BREAD
Homemade breads, cultured butter

RAVIOLI
Kilkeel crab ravioli, prawn bisque
(Suggested glass of Domaine Gueguen Chablis, France £15)

MONKFISH
Indian spiced monkfish, lentil dahl, cashew & coriander
(Suggested glass of Franz & Friends Grüner Veltliner, Austria £11)

VENISON
Venison haunch, game pie
(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12)

(Selection of Irish cheese & homemade biscuits £12 supp)

FIG
Rum, long pepper cream

SOUFFLÉ
Cherry soufflé, vanilla
(Suggested glass of Orange Muscat, California £9)

£85 per person

- Please advise us of any allergies or dietary requirements
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Tasting menu is for the whole table