

WINE & BRINE

A LA CARTE

Smoked salmon & clementine tartlets	9
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives & goats cheese	9
Prawn tempura, hazelnut satay	14
Pheasant lasagne, mushroom, black truffle	12
Venison pappardelle, parmesan, smoked fat crumb	12
W&B black pudding, smoked Gubeen, colcannon	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, stone fruit chutney, toasted brioche	12
Cured salmon, W&B sriracha	12
Cauliflower croquette, parmesan, hazelnut brown butter (v)	11
Kilkeel crab & sweetcorn velouté, warm crumpet	12
Pâté en croute, damson jam	11
Baronscourt venison haunch, heritage beetroot	32
Plaice on the bone, Portavogie prawn	32
Slow cooked ox cheek, roasted loin, black garlic, bone marrow crumb	32
Roast fillet of cod, celeriac, Kilkeel crab, morels	32
Roast & confit red-legged partridge, Jerusalem artichoke, quince	30
Indian spiced monkfish, tandoori, potato & lime samosa, cucumber raita	32
Roast new season lamb, W&B black pudding	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
W&B Game pie, roast mallard, chestnut, salt baked celeriac	32
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98
Creamed mash	6
Hand cut chips	6
Crushed carrot & swede	6
Creamed sprouts, chestnut	6
Panna cotta, mulled wine granita, poached quince, warm financier	9
Miso caramel tart, citrus cream	9
Christmas pudding parfait, brandy snap	9
Warm spiced pear sponge, whey caramel	9
Chocolate & clementine	9
Pistachio chiboust, cranberry	9
Lemon & cherry choux bun, camomile sauce	9
Sherry soaked savarin, poached raisins, white chocolate	9
Selection of Irish cheese, house chutney & crackers	12

- Please note we are unable to split bills so only one payment per table
- A 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please note our game dishes may contain shot

