

# WINE & BRINE

## Tasting Menu

### SNACKS

Prawn tempura, W&B hot sauce

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Young peas, whipped ricotta, salted lemon tartlet

### BREAD

Homemade sourdough bread, cultured butter

### FOIE GRAS

Foie gras, smoked eel and ham knuckle terrine

*(Suggested glass of Franz & Friends Grüner Veltliner, Austria £11)*

### HALIBUT

Halibut, Conway Farm asparagus, Kilkeel crab, young peas

*(Suggested glass of Domaine Gueguen Chablis, France £15)*

### LAMB

Roast leg, spiced kofta, smoked yoghurt

*(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12)*

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

### RHUBARB & PASSION FRUIT

Rhubarb granita, passion fruit cremeaux

### CHOCOLATE

Nemesis, cultured cream, mezcal

*(Suggested glass of Elysium Black 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

