

# WINE & BRINE

## A LA CARTE

Torched mackerel tartlets, rhubarb & horseradish	9
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives & goats cheese	12
Prawn tempura, hazelnut satay	14
Venison pappardelle, parmesan, smoked fat crumb	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, stone fruit chutney, toasted brioche	12
Cured salmon, W&B sriracha, warm crumpet	12
Heritage beetroot, whipped ricotta, mixed seed cracker	11
Pâté en croûte, damson jam	11
Soft taco, pulled lamb, chimichurri, smoked yoghurt	12
Venison steamed suet pudding	30
Plaice on the bone, Portavogie prawn	32
Slow cooked ox cheek, roasted loin, caramelised onion	32
Roast fillet of halibut, celeriac, brown crab velouté	32
Indian spiced monkfish, tandoori, potato & lime samosa, cucumber raita	32
Roast new season lamb, pressed belly, gremolata	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
W&B Game pie, salt baked celeriac, pearl onion	30
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98
Roast Thornhill duck breast, game sausage, heritage beetroot	32
Baby potatoes, roasted garlic butter	6
Hand cut chips	6
Roasted roots, honey miso glaze, mixed seeds	6
Mixed greens, pickled raisins, hazelnut brown butter	6
Hazelnut praline choux bun, coffee & chocolate	9
Rhubarb & tonka bean panna cotta, warm brown butter financier	9
Miso caramel tart, citrus cream	9
Stone fruit parfait, brown sugar tuile	9
Warm pear sponge, whey caramel, vanilla	9
Chocolate & clementine, nougatine	9
Pistachio chiboust, mixed winter berries	9
Gin soaked savarin, white chocolate, lemon & almonds	9
Selection of Irish cheese, house chutney & crackers	12

- 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

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**LUNCH THUR - SAT 12 - 2pm**

**EARLY EVENING MENU ( THUR & FRI 5.30pm - 6.30pm )**

**2 COURSE £25 / 3 COURSE £30**

Artichoke velouté, pickled walnuts, brioche bun, marmite butter (V)

W&B black pudding, colcannon, smoked Gubeen

Torched mackerel, Nam Jim, pickled cucumber

Roast Seaview Farm chicken breast, stuffed wing, mushroom

Twice baked three cheese soufflé, pear & walnut salad (v)

Pan fried fillet of coley, Thai curry, broccoli, peanut rayu

Confit Thornhill duck leg, slow braised lentils, smoked bacon

Hand cut chips	6
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Baby potatoes, roasted garlic butter	6
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Roasted roots, honey & miso glaze, mixed seeds	6
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Mixed greens, pickled raisins, hazelnut brown butter	6
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Chocolate & miso, vanilla

Stone fruit parfait, brown sugar tuile

Rhubarb soufflé, almonds & white chocolate

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