

WINE & BRINE

A LA CARTE

W&B prawn toast, pickled carrot, sesame	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives & goats cheese	12
Lord Lurgan broth, confit chicken, basmati rice, chilli	13
Prawn tempura, hazelnut satay	14
Venison pappardelle, parmesan, smoked fat crumb	12
Prawn ravioli, Kilkeel crab, bouillabaisse sauce	14
Chicken liver parfait, stone fruit chutney, toasted brioche	12
Torched mackerel, 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
Slow cooked pork jowl, grilled hispi cabbage, miso glaze	28
Plaice on the bone, Portavogie prawn, sauce Véronique	32
Slow cooked ox cheek, roasted loin, caramelised onion	32
Roast fillet of brill, celeriac, morels, Kilkeel crab	32
Char siu monkfish, charred tenderstem broccoli, chilli, coriander	32
Roast rump of lamb, slow cooked belly, confit garlic tartlet	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
W&B Game pie, Baronscourt venison haunch, salt baked celeriac	30
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98
Roast Thornhill duck breast, heritage beetroot, blood orange	32
Baby potatoes, seaweed 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 soufflé, white chocolate, vanilla	9
Passionfruit tart, citrus cream	9
Baked rice pudding parfait, malt, blood orange	9
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)	12
Chocolate & cherry	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

Soft poached hen's egg, mushroom fricassée, rocket (v)

Venison faggot, Jerusalem artichoke, smoked bacon

Smoked fish kedgeree

Confit Thornhill duck leg, creamed polenta, green peppercorn sauce

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

Pan fried fillet of coley, warm tartare sauce, crispy potato

Slow cooked pork jowl, grilled hispi cabbage, miso glaze

Hand cut chips	6
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Baby potatoes, seaweed 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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Warm chocolate mousse, marinated cherries, vanilla

Walnut & amaretto cake, smoked chantilly cream

Stone fruit parfait, brown sugar tuile

- 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