

# 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
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, bisque	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
Seaview Farm chicken & mushroom lasagne, black truffle	12
Plaice on the bone, Portavogie prawn, sauce Véronique	32
Slow cooked ox cheek, roasted loin, caramelised onion	32
Roast fillet of John Dory, celeriac, morels, Kilkeel crab	32
Char siu monkfish, charred tenderstem broccoli, chilli, coriander	32
Roast new season lamb, slow cooked belly, confit garlic	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
Cauliflower cheese	6
Mixed greens, pickled raisins, hazelnut brown butter	6
Hazelnut praline choux bun, coffee & chocolate	9
Rhubarb soufflé, white chocolate, vanilla	9
Miso caramel tart, citrus cream	9
Stone fruit parfait, brown sugar tuile	9
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)	12
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**

Soft poached hen's egg, mushroom fricassée, rocket (v)  
Venison pappardelle, parmesan, smoked fat crumb  
Smoked salmon rillettes, cucumber, mixed seed cracker

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  
Slow cooked pork jowl, grilled hispi cabbage, miso glaze

Hand cut chips	6
Baby potatoes, seaweed butter	6
Cauliflower cheese	6
Mixed greens, pickled raisins, hazelnut brown butter	6

Warm chocolate mousse, marinated cherries, vanilla  
Walnut & amaretto cake, smoked chantilly cream  
Pistachio chiboust, mixed berries

- 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