

# 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 |
| Ricotta rotolo, mushroom, hazelnut                                     | 11 |
| Soft taco, pulled lamb, chimichurri, smoked yoghurt                    | 11 |
|                                                                        |    |
| Roast Seaview Farm chicken, stuffed wing, mushroom                     | 32 |
| Slow cooked pork jowl, grilled hispi cabbage, mushroom XO              | 28 |
| Plaice on the bone, Portavogie prawn, sauce Véronique                  | 32 |
| Slow cooked ox cheek, roasted loin, caramelised onion                  | 32 |
| Roast fillet of halibut, celeriac, morels                              | 32 |
| Char siu monkfish, charred tenderstem broccoli, chilli, coriander      | 32 |
| Roast rump of lamb, slow cooked belly, confit garlic                   | 32 |
| Twice baked cheese soufflé, pickled pear, walnut (v)                   | 26 |
| Roast Baronscourt venison haunch, W&B black pudding                    | 30 |
| 28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn   | 98 |
| Roast Thornhill duck breast, pie, salt baked celeriac, mushroom        | 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

# WINE & BRINE

**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, celeriac, smoked bacon

Smoked fish kedgeree

Roast Seaview Farm chicken, salt baked celeriac, young leeks

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, mushroom XO

|                                                      |   |
|------------------------------------------------------|---|
| Hand cut chips                                       | 6 |
| Baby potatoes, seaweed butter                        | 6 |
| Roasted roots, honey miso glaze, mixed seeds         | 6 |
| Mixed greens, pickled raisins, hazelnut brown butter | 6 |

Warm chocolate tart, malt ice-cream

Vanilla custard, rhubarb

Blood orange & ricotta tart, vanilla

- 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