

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
Pheasant lasagne, mushroom, black truffle	12
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
Cauliflower croquette, parmesan, hazelnut brown butter (v)	11
Pâté en croûte, damson jam	11
Soft taco, pulled lamb, chimichurri, smoked yogurt	12
Venison steamed suet pudding, crushed carrots & parsnip	30
Plaice on the bone, Portavogie prawn	32
Slow cooked ox cheek, roasted loin, caramelised onion	32
Roast fillet of halibut, celeriac, Kilkeel crab, mushroom agnolotti	32
Indian spiced monkfish, tandoori, potato & lime samosa, cucumber raita	32
Roast new season lamb, W&B black pudding, whipped ricotta	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, cranberry	32
Creamed mash	6
Hand cut chips	6
Roasted roots, honey miso glaze, mixed seeds	6
Mixed greens, pickled raisins, hazelnut brown butter	6
Rhubarb & tonka bean panna cotta, warm brown butter financier	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

- Please note we are unable to split bills so only one payment per table
- 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)

Chicken liver parfait, stone fruit chutney, celeriac remoulade

Torched mackerel, nam jim, pickled cucumber

Roast rump of lamb, W&B sriracha, pressed belly

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

Pan fried fillet of coley, thai curry, prawn & potato fritter

Venison steamed suet pudding, crushed carrot & parsnip

Hand cut chips 6

Creamed mash 6

Roasted roots, honey & miso glaze, mixed seeds 6

Mixed greens, pickled raisins, hazelnut brown butter 6

Chocolate & miso, vanilla

Stone fruit parfait, brown sugar tuile

Rhubarb soufflé, almonds & white chocolate

- Please note we are unable to split bills so only one payment per table
- 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

