

WINE & BRINE

6th March

Early evening options are denoted by EE. Last orders 7pm. 3 courses £24.

Crispy olives, goats cheese 5 ½
Crab brioche roll 7
Butter poached haddock tart, brown shrimp 9
Pressed ham & chicken terrine, mustard fruits 7
Twice baked, three cheese soufflé 8
Wine & Brine sausage roll, house ketchup 6 ½
Lamb flatbread, smoked yogurt, chimichurri 9
Lord Lurgan soup 7
Smoked Glenarm salmon mousse, rye bread cracker 6 ½ / EE
Whipped chicken liver parfait, candied walnut, Pedro Ximenez 7 / EE
Thai fish bites, nam jim, herbs 7
Crispy hen's egg, pulled ham 7 / EE
Mackerel, beetroot, horseradish 7

Thornhill duck, pie 24
Steamed Glenarm salmon, smoked bacon dashi, mushroom 18 / EE
Steak pie, dry aged beef 24
Braised short rib, chimichurri, crispy tendon 19
Roast Monkfish, cauliflower, cumin 20
Roast lamb rump, three - cornered leek, artichoke 18 / EE
Greencastle sole on the bone, warm tartare sauce 19
Herb roast Irish chicken, January King cabbage, salsa verde 18 / EE
Cod, salsify, Kilkeel mussels, seaweed butter 18
Wild Irish rabbit, carrot, parsley 20
Lisdergan Meats Ribeye/Sirloin (choice of sauce & chips) 28
Roast Irish woodcock, salt baked celeriac 22

Baby boiled potatoes, seaweed butter 4 Roasted roots 4
Buttered greens 4 Hand cut chips 4

Rhubarb & ginger, warm doughnut 6 / EE
Warm spiced cake, blood orange, mascarpone 6
Lemon, meringue, basil 6
Chocolate, salted caramel, vanilla 6
Lemon & lime panna cotta, sablé biscuits 6
Carrot cake, cream cheese, spiced syrup 6 / EE
Miso caramel tart 6 / EE
Almond Bakewell, vanilla ice cream 6
Custard tart 6
Selection of Irish cheeses, homemade chutney & biscuits 6/10

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more given entirely to staff
 - Kindly be aware that our game dishes may contain traces of shot