

WINE & BRINE

6th March

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 5	
Whipped chicken liver parfait, candied walnut, Pedro Ximenez 5	
Thai fish bites, nam jim, herbs 7	
Crispy hen's egg, pulled ham 5	
Mackerel, beetroot, horseradish 7	
Thornhill duck, fermented barley, black bean 20	
Steamed Glenarm salmon, smoked bacon dashi, mushroom 10	
Steak pie, dry aged beef 24	
Braised short rib, chimichurri, crispy tendon 19	
Monkfish tail, cauliflower, cumin 20	
Roast lamb rump, three - cornered leek, artichoke 10	
Greencastle sole on the bone, warm tartare sauce 19	
Herb roast Irish chicken, January King cabbage, salsa verde 10	
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 5	
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 5	
Miso caramel tart 5	
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