

# WINE & BRINE

## A LA CARTE

Kilkeel crab tartlets, lemon & kombu condiment	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives, goat's cheese	9
Duck terrine, celeriac, pickled enoki mushrooms	13
Prawn tempura, chilli & coriander relish	14
Mediterranean fish soup, garlic croutons, saffron rouille	13
Beef cheek beignet, wild garlic velouté	12
Fish crudo, W&B sriracha, ruby grapefruit	12
Chicken liver parfait, stoned fruit chutney	12
Portavogie prawn ravioli, shellfish bisque	14
Trio of hummus, crudités, mixed seed crackers	11
Chicken & mushroom rotolo, truffle, celeriac purée	12
Beef tartare, smoked egg yolk	12
Conway Farm asparagus, brown crab mayonnaise, warm crumpet	14
Roast new season lamb, slow cooked shoulder, ricotta, wild garlic	30
Roast fillet of halibut, Jerusalem artichoke, hazelnut, smoked eel	33
Slow cooked ox cheek, roast loin, potato & truffle galette	32
spiced monkfish, masala, cucumber raita	30
Twice baked cheese soufflé, pickled pear, walnut (v)	25
Seaview Farm chicken breast, Conway Farm asparagus, chicken skin butter	32
Roast Thornhill duck breast, pie	33
Ecclesgreen Irish pork belly, W&B black pudding, lemon & kombu condiment	30
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	90
Baby new potatoes, salted lemon butter	6
Hand cut chips	6
Green leaf salad	5
Mixed greens, yoghurt, toasted almonds	6
Chocolate & hazelnut parfait	9
Caramelised pineapple savarin, passionfruit, white chocolate	9
Coffee Opéra	9
Custard tart, rhubarb, vanilla	9
Warm apple financier, custard	9
Buttermilk & honey panna cotta, rhubarb, pistachio	9
Selection of Irish cheese, house chutney & crackers	12

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

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**LUNCH THUR - SAT 12 - 2pm**

**EARLY EVENING MENU ( THUR & FRI 5.30pm - 6.30pm )**

**2 COURSE £25 / 3 COURSE £30**

Asparagus velouté, smoked trout, crispy pheasant egg  
Chicken liver parfait, stoned fruit chutney, toasted brioche  
Trio of hummus, crudités, mixed seed cracker (v)

Saddle of rabbit, young peas, girolles  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Steamed fillets of brill, shellfish, grilled baby gem, Caesar dressing  
New season lamb, slow braised shoulder, wild garlic

Green leaf salad	5
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Baby potatoes, salted lemon butter	6

Carrot cake, blood orange, walnut, cream cheese  
Warm chocolate tart, sherry poached raisins, nougat  
Caramelised pineapple savarin, passionfruit, white chocolate

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