

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, W&B hot sauce

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Young peas, whipped ricotta, salted lemon tartlet

BREAD

Homemade sourdough bread, cultured butter

PRAWN

Ravioli, Kilkeel crab, bisque

(Suggested glass of Franz & Friends Grüner Veltliner, Austria £11)

WILD HALIBUT

Roast fillet of wild halibut, blood orange, sauce Maitaise

(Suggested glass of Domaine Gueguen Chablis, France £15)

DUCK

Thornhill duck breast, pie, pickled raisins

(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12)

(Selection of Irish cheese & homemade biscuits £12 supp)

RHUBARB & GINGER

Rhubarb granita, ginger cremeaux

CHOCOLATE

Nemesis, cultured cream, mezcal

(Suggested glass of Elysium Black Muscat, California £9)

£85 per person

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

