

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, chilli & coriander

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Pea and whipped ricotta tartlet, lemon and kombu condiment

BREAD

Homemade sourdough bread, cultured butter

ASPARAGUS

Conway Farm asparagus, brown crab mayonnaise, warm crumpet

(Suggested glass of Domaine Gueguen Chablis, France £15.00)

MONKFISH

Indian spiced monkfish, masala, cucumber raita

(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £11.00)

OX CHEEK

Slow cooked ox cheek, roast loin, potato & truffle galette

(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12.00)

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

SAVARIN

Rum & pineapple savarin, white chocolate, passionfruit

(Suggested glass of Essensia Orange Muscat, California £9)

PETIT FOURS

£80 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

