

# 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, salt baked celeriac, mushroom

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

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

### RHUBARB

Rhubarb granita, passionfruit

### CHOCOLATE

Warm chocolate tart, & cherry

*(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

