

WINE & BRINE

A LA CARTE

Torched pollan tartlets, wasabi mayo	11
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives, goat's cheese	9
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Prawn tempura, chilli & coriander relish	14
Beef cheek beignet, parsley velouté	12
Salmon crudo, W&B sriracha, warm crumpet	12
Wood pigeon terrine, celeriac, Madeira, grilled sourdough	12
Stuffed courgette flower, Kilkeel crab, shellfish bisque	14
Conway Farm cherry tomatoes, whipped ricotta, Bloody Mary dressing	11
Beef tartare, W&B sriracha	12
Pulled lamb taco, chimichurri, smoked yoghurt	12
W&B black pudding, crispy hen's egg	12
Salmon en croute (sharing for 2), sauce vin jaune, tenderstem broccoli	60
Whole plaice on the bone, capers, samphire, prawn	28
Roast new season lamb, W&B merguez sausage, smoked aubergine	32
Slow cooked ox cheek, mushroom XO, black garlic	32
Roast fillet of cod, Kilkeel crab, salt cod brandade, summer barigoule	33
Spiced monkfish, curry laksa, Portavogie prawn	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Seaview Farm chicken breast, pie, smoked bacon & leek	33
Roast wood pigeon, heritage beetroot, pastilla	30
Roast fillet of halibut, pickled ginger dashi, braised squid	33
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98
Colcannon	6
Hand cut chips	6
Green leaf salad, elderflower dressing	5
Creamed cavolo nero	6
Chocolate & coffee, milk ice cream	9
Crème caramel, wild blackberries	9
Miso caramel tart, passion fruit sorbet	9
Coconut & yuzu parfait	9
White chocolate and strawberry mille-feuille, sorrel sorbet	9
Hazelnut vanilla choux bun, coffee caramel sauce	9
Buttermilk panna cotta, Victoria plum, yogurt sorbet	9
Selection of Irish cheese, house chutney & crackers	12

- A 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please note our game dishes may contain shot

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Conway Farm tomato gazpacho, cantaloupe melon (v)

Spiced lamb kofta, smoked yogurt, cucumber

Salmon crudo, W&B sriracha, smoked roe

Roast wood pigeon, pastilla, heritage beetroot

Seaview Farm chicken and leek pie, smoked bacon

Twice baked three cheese soufflé, pear & walnut salad (v)

Roast fillet of coley, salt cod brandade, summer barigoule

Green leaf salad	5
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Hand cut chips	6
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Creamed cavolo nero	6
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Colcannon	6
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Chocolate & coffee

Baked 'Beauty of Bath' apple, apricot, cardamom custard

Wild blackberries, chiboust, sorrel

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

