

WINE & BRINE

Tasting Menu

SNACKS

Portavogie prawn tempura, Nam Jim

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Young peas, whipped ricotta, salted lemon tartlet

BREAD

Homemade breads, cultured butter

STUFFED COURGETTE FLOWER

Prawn bisque

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

HALIBUT

Fillet of halibut, shellfish XO, young peas

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

OX CHEEK

Slow cooked ox cheek, roasted loin, black garlic, chimichurri

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

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

APRICOT

White chocolate

BLACKBERRY SOUFFLÉ

(Suggested glass of Finca Moscatel, Spain £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

