

WINE & BRINE

A LA CARTE

Smoked salmon & clementine tartlets	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Prawn tempura, hazelnut satay	14
Pheasant lasagne, mushroom, black truffle	12
Cured salmon, W&B sriracha	12
Pâté en croûte, Madeira, truffle & shallot	11
W&B black pudding, smoked Gubeen, colcannon	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, stone fruit chutney, toasted brioche	12
Pulled lamb taco, chimichurri, smoked yoghurt	12
Cauliflower croquette, parmesan, hazelnut brown butter (v)	11
Kilkeel crab & sweetcorn velouté, warm crumpet	12
Baronscourt venison haunch, heritage beetroot	32
Plaice on the bone, Portavogie prawn	32
Butter poached turkey, leg ballotine, bread sauce, smoked bacon, cranberry	30
Slow cooked ox cheek, Bourguignon garnish	32
Roast fillet of John Dory, morels, celeriac, Kilkeel crab	32
Pot roast pheasant, girolles, sweetcorn	30
Indian spiced monkfish, tandoori, potato & lime samosa, cucumber raita	32
Roast new season lamb, W&B black pudding	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Game pie, roast mallard, smoked bacon, chestnut	32
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98
Mash	6
Hand cut chips	6
Roasted roots, honey & miso glaze, mixed seeds	6
Creamed sprouts, chestnut & bacon	6
Panna cotta, mulled wine granita, brown butter financier	9
Miso caramel tart, citrus cream	9
Christmas pudding parfait, brandy snap	9
Warm spiced pear sponge, whey caramel	9
Chocolate & clementine	9
Pistachio chiboust, cranberry	9
Lemon & cherry choux bun, camomile sauce	9
Sherry soaked savarin, poached raisins, white chocolate	9
Selection of Irish cheese, house chutney & crackers	12

- Please note we are unable to split bills so only one payment per table
- 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

