

# WINE & BRINE

## Tasting Menu

### SNACKS

Prawn tempura, hazelnut satay

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

W&B prawn toast, pickled carrot, sesame

### BREAD

Homemade sourdough bread, cultured butter

### SALMON

Torched mackerel, W&B sriracha, warm crumpet

*(Suggested glass of Bodegas Castro Martin Albariño, £10.50)*

### HALIBUT

Roast fillet of halibut, sauce Véronique, pickled grapes

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

### DUCK

Roast Thornhill duck breast, heritage beetroot, blood orange

*(Suggested glass of Peth - Wetz Spatburgunder, Germany £10.50)*

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

### CHOCOLATE

Smoked chocolate, rhubarb granita

### SAVARIN

Gin soaked savarin, white chocolate, lemon, almonds

*(Suggested glass of Elysium Black Muscat, California £9)*

£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

