

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, hazelnut satay

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Wild mushroom tartlet, puffed grains

BREAD

Homemade sourdough bread, cultured butter

MACKEREL

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

