

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

TROUT

Cured trout, W&B sriracha, warm crumpet

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

HALIBUT

Roast fillet of halibut, sauce Véronique, pickled grapes

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

DUCK

Roast Thornhill duck breast, pie, celeriac, mushroom

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

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

RHUBARB

Blood orange, rhubarb granita, vanilla cremeux

CHOCOLATE

Warm chocolate tart, & cherry

(Suggested glass of Elysium Black Muscat, California £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

