

WINE & BRINE

Dinner 23rd August

Early Evening (EE) options 2 course £19, 3 course £24.

Last order 7pm

Warm crab brioche roll 7

Crispy olives, goats cheese 5

Pulled lamb flatbread, chimichurri, yogurt 7

Smoked salmon mousse, soda bread 5

'Nduja, brandade 6 ½

Crispy cod cheeks, aioli 6

French onion soup en croute 8

Salt cod croquette, parsley cream, caviar 6 ½

White bean & smoked haddock velouté 6 / EE

Twice baked, three cheese soufflé 7

Charred baby gem, houmous, sunflower & pumpkin seeds 6

Salt cod croquette, parsley cream, caviar 6 ½

Smoked & cured salmon crêpe, pickled fennel, caviar 6 ½ EE

Pressed pig's head croquette, salad of crispy ear 6

Cured & torched herring on toast 6 ½

Crispy hen's egg, smoked haddock, broad beans, peas 7

Sautéed squid & spiced chickpea purée 8 ½

Chicken liver parfait, candied walnuts, Madeira jelly 6 ½ EE

Middle White pork belly, toasted cashew, sesame, carrot 18/ EE

Grilled octopus, romesco, smoked yogurt 18

Indian spiced fillet of cod, smoked yogurt, Laksa sauce 20

Ballotine of corn fed chicken, celeriac, charred baby gem 17 / EE

Mixed grill of fish (see server) 22

Fillet of sea trout, warm tartare sauce 16 / EE

Roast rump of lamb, peas, smoked yogurt 19

Steak pie, dry aged beef 24

Lemon sole on the bone, seaweed butter 20

Braised short rib, caramelised beer onion 20

Steamed fillet of coley, seaweed butter, clams 19

Ribeye / Sirloin (choice of sauce, chips) 28

Treacle tart, custard 6 / EE

Glazed miso caramel, vanilla 6

Baked warm almond sponge, vanilla 6

Yogurt parfait, 'peach melba' 6 / EE

Lemon tart, meringue, basil 6

Chocolate, hazelnut, salted caramel 6 / EE

Trifle 6 / EE

Pink Lady Apple Tatin 6 ½

Gooseberry Soufflé 8 ½

Selection of Irish cheese, crackers, chutney 6 / 10

*Please inform a member of staff of any food intolerances or allergies upon arrival
Please note that a 12% discretionary service charge will be added to tables of 6 or more and is
distributed entirely to staff*

