

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, hazelnut satay

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Torched mackerel tartlets, rhubarb & horseradish

BREAD

Homemade sourdough bread, cultured butter

SALMON

Cured salmon, W&B sriracha, warm crumpet, brown crab

(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, game sausage, heritage beetroot

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

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

CHOCOLATE

Smoked chocolate, rhubarb granita, blood orange

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

