

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

