

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, hazelnut satay

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Torched mackerel tartlets, rhubarb & horseradish

BREAD

Homemade sourdough bread, cultured butter

PÂTÉ EN CROÛTE

Pistachio, Madeira, truffle & shallot

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

MONKFISH

Indian spiced monkfish, tandoori, potato samosa

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

DUCK

Roast Thornhill duck breast, game sausage, heritage beetroot, cranberry

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

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

PEAR

Caramelised pastry, spiced pear, whey caramel, vanilla (for 2 sharing)

(Suggested glass of Elysium Black Muscat, California £9)

£80 per person

- Please note we are unable to split bills so only one payment per table
- 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

