

WINE & BRINE

A LA CARTE

Kilkeel crab tartlets, lemon & kombu condiment	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives, goat's cheese	9
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Prawn tempura, chilli & coriander relish	14
Beef cheek beignet, parsley velouté	12
Torched Lough Neagh pollan, W&B sriracha, tomato essence, warm crumpet	12
Stuffed courgette flower, Kilkeel crab, shellfish bisque	14
Smoked beetroot, whipped ricotta, mixed seed crackers	11
Beef tartare, smoked egg yolk	12
Seaview Farm chicken & duck terrine, celeriac, Madeira, grilled sourdough	13
Soft hen's egg, mushroom, celeriac brioche	12
Whole lemon sole on the bone, capers, samphire, prawn	34
Roast new season lamb, grelot onion, slow cooked shoulder, ricotta	32
Slow cooked ox cheek, dry aged Angus Beef, mushroom XO	34
Roast fillet of cod, Kilkeel crab, cherry tomatoes, peperonata	33
Spiced monkfish, curry laksa, Portavogie prawn	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Seaview Farm chicken breast, glazed wing, morels	33
Thornhill duck en croûte, pickled cherries	33
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	98
Roast fillet of halibut, pickled ginger dashi, broad beans, prawn	33
Rare breed Saddleback pork, burnt apple purée	32
Baby new potatoes, seaweed butter	6
Hand cut chips	6
Green leaf salad, elderflower dressing	5
Mixed greens, hazelnut brown butter, pickled raisins	6
Miso caramel tart, passion fruit sorbet	9
Coconut & yuzu parfait	9
Goodberry Farm strawberry semifreddo, sorrel sorbet	9
Black forest gâteau, cherry	9
Hazelnut vanilla choux bun, coffee caramel sauce	9
Elderflower & whey panna cotta, berries, shortbread	9
Selection of Irish cheese, house chutney & crackers	12

- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

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LUNCH THUR - SAT 12 - 2pm

EARLY EVENING MENU (THUR & FRI 5.30pm - 6.30pm)

2 COURSE £25 / 3 COURSE £30

Smoked beetroot, whipped ricotta, mixed seed crackers (v)

Spiced lamb kofta, W&B sriracha, soft taco

Torched Lough Neagh pollan, tomato essence

Roast Seaview Farm chicken breast, stuffed wing, mushroom fricassee

Twice baked three cheese soufflé, pear & walnut salad (v)

Confit Thornhill duck leg, sauerkraut, white bean

Pan fried trout, shellfish minestrone, rainbow chard

Green leaf salad	5
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Hand cut chips	6
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Mixed greens, romesco, yoghurt	6
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Baby potatoes, seaweed butter	6
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Goodberry Farm strawberry, semifreddo, sorrel sorbet

Chocolate and sour cherry tartlet

Crème caramel, poached apricots, ginger crumble

- Please advise your server of any allergies upon arrival
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