

# WINE & BRINE

## A LA CARTE

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| Torched pollan 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, gooseberry, elderflower dressing, crumpet     | 12 |
| Seaview Farm chicken & duck terrine, celeriac, Madeira, grilled sourdough | 13 |
| Stuffed courgette flower, Kilkeel crab, shellfish bisque                  | 14 |
| Conway Farm cherry tomatoes, whipped ricotta, mixed seed crackers         | 11 |
| Beef tartare, smoked egg yolk   | 12 |
| Duck sausage, crispy hen's egg  | 12 |
| Whole lemon sole on the bone, capers, samphire, prawn                     | 34 |
| Roast new season lamb, spiced lamb kofta, smoked yoghurt                  | 32 |
| Slow cooked ox cheek, dry aged Angus Beef, black garlic                   | 34 |
| 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, stuffed wing, mushroom fricassée             | 33 |
| Roast wood pigeon, heritage beetroot, pickled cherries                    | 33 |
| 28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce         | 98 |
| Roast fillet of wild turbot, pickled ginger dashi, broad beans, prawn     | 33 |
| Rare breed Saddleback pork, mushroom XO                                   | 32 |
| Baby new potatoes, seaweed butter   | 6  |
| Hand cut chips  | 6  |
| Green leaf salad, elderflower dressing                                    | 5  |
| Mixed greens, herb pesto, parmesan  | 6  |
| Miso caramel tart, passion fruit sorbet                                   | 9  |
| Coconut & yuzu parfait  | 9  |
| Goodberry Farm strawberry semifreddo, sorrel sorbet                       | 9  |
| Chocolate & miso, hazelnut, milk ice cream                                | 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
- Please note our game dishes may contain shot

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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)  
Seaview Farm chicken liver parfait, celeriac remoulade, brioche  
Torched Lough Neagh pollan, gooseberry, elderflower dressing

Rare breed Saddleback pork, mushroom XO, cabbage  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried sea trout, curry laksa, prawn  
Roast rump of lamb, spiced kofta, smoked yoghurt

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| Green leaf salad                         | 5 |
| Hand cut chips                           | 6 |
| Grilled courgettes, herb pesto, parmesan | 6 |
| Baby potatoes, seaweed butter            | 6 |

Chocolate & miso, hazelnut, milk ice cream  
Semifreddo, apricot, sorrel sorbet  
Brown butter financier, sourdough ice cream

- Please advise your server of any allergies upon arrival
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