

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
Foie gras parfait, smoked duck, apple, mushroom brioche	14
Prawn tempura, chilli & coriander relish	14
Mediterranean fish soup, garlic croutons, saffron rouille	13
Beef cheek beignet, lovage velouté	12
Trout crudo, W&B sriracha, citrus, warm crumpet	12
Stuffed courgette flower, Kilkeel crab, shellfish bisque	14
Cashew hummus, crudités, mixed seed crackers	11
Beef tartare, smoked egg yolk	12
W&B black pudding, crispy pheasant egg	13
Seaview Farm chicken & duck terrine, celeriac, Madeira, grilled sourdough	13
Whole brill on the bone, capers & samphire	34
Roast new season lamb, slow cooked shoulder, ricotta	30
Slow cooked ox cheek, dry aged Angus Beef, mushroom XO	34
Roast fillet of cod, smoked bacon, peas, Kilkeel crab	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
Roast Thornhill duck breast, citrus garnish	33
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	98
Roast fillet of halibut, grilled courgette, smoked mussels, roast bone velouté	33
Rare breed Saddleback pork, W&B black pudding, burnt apple purée	32
Baby new potatoes, salted lemon butter	6
Hand cut chips	6
Green leaf salad, elderflower dressing	5
Spring onions, garlic scapes, romesco, yoghurt	6
Custard tart	9
Hazelnut parfait	9
Goodberry Farm strawberry savarin, white chocolate	9
Chocolate, miso, hazelnut, vanilla	9
Sour cherry financier, custard	9
Elderflower & whey panna cotta, 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

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Soft pheasant's egg, mushroom, celeriac brioche

Beef cheek angelotti, summer consommé

Gurnard crudo, elderflower dressing, warm crumpet

Rare breed Saddleback pork, W&B black pudding, burnt apple purée

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

Fillet of hake, roast bone velouté, courgette, new season carrots

Roast rump of lamb, spiced kofta, smoked yoghurt

Green leaf salad	5
------------------	---

Hand cut chips	6
----------------	---

Spring onions, garlic scapes, romesco, yoghurt	6
--	---

Baby potatoes, salted lemon butter	6
------------------------------------	---

Goodberry Farm strawberry, semifreddo, sorrel sorbet

Chocolate and vanilla tartlet

Cherry and almond financier, custard

- Please advise your server of any allergies upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

