

# 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
Duck sausage, crispy hen's egg	13
Chicken liver parfait, courgette chutney, toasted brioche	12
Prawn tempura, chilli & coriander relish	14
Beef cheek beignet, parsley velouté	12
Trout crudo, elderflower dressing, citrus, 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	30
Slow cooked ox cheek, dry aged Angus Beef, mushroom XO	34
Roast fillet of cod, peas, Kilkeel crab, grilled courgettes	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, smoked mussels, broad beans	33
Rare breed Saddleback pork, W&B black pudding, burnt apple purée	32
Baby new potatoes, seaweed butter	6
Hand cut chips	6
Green leaf salad, elderflower dressing	5
Mixed greens, romesco, yoghurt	6
Miso caramel tart, passion fruit sorbet	9
Coconut & yuzu parfait	9
Goodberry Farm strawberry semifreddo, sorrel sorbet	9
Black forest gateaux, cherry	9
Hazelnut vanilla choux bun, coffee caramel sauce	9
Elderflower & whey panna cotta, raspberry, 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**

Smoked beetroot, whipped ricotta, mixed seed crackers (v)  
Seaview Farm chicken & duck terrine, celeriac, Madeira  
Torched Lough Neagh pollan, W&B sriracha, tomato essence

Rare breed Saddleback pork, mushroom XO, cabbage  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Cod, roast fennel, peperonata  
Confit Thornhill duck leg, green olive pistou salad

Green leaf salad	5
Hand cut chips	6
Mixed greens, romesco, yoghurt	6
Baby potatoes, seaweed butter	6

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

