

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
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, pickled raisins & five spice navets	33
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	98
Roast fillet of halibut, grilled courgette, smoked mussels	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
Hispi cabbage, cashew rayu	6
Lemon meringue	9
Chocolate & 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

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Pheasant egg en gelée, egg & onion sandwich

Foie gras parfait, smoked duck, apple, mushroom brioche

Smoked mackerel rillettes, horseradish, mixed seed crackers

Seaview Farm chicken, glazed wing, mushroom

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

Roast fillet of gurnard, curry laksa, prawn

Roast rump of lamb, spiced kofta, smoked yoghurt

Green leaf salad	5
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Hand cut chips	6
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Hispi cabbage, cashew rayu	6
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Baby potatoes, salted lemon butter	6
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Goodberry Farm strawberry, elderflower panna cotta

Chocolate, miso, hazelnut, vanilla

Choux bun, sour cherry, lemon cremeux

- Please advise your server of any allergies upon arrival
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