

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, chilli & coriander

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Young pea & whipped ricotta tartlet, lemon and kombu condiment

BREAD

Homemade sourdough bread, cultured butter

COURGETTE FLOWER

Conway farm courgette flower, Kilkeel crab, shellfish bisque

(Suggested glass of Bodegas Castro Martin Albariño, Spain £10.50)

MONKFISH

Spiced monkfish, curry laksa, Portavogie prawn

(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £11.00)

OX CHEEK

Slow cooked ox cheek, dry aged Angus Beef, mushroom XO

(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12.00)

(Selection of Irish cheese & homemade biscuits £12 supp)

SEMIFREDDO

Goodberry farm strawberry, semifreddo, sorrel sorbet

(Suggested glass of Oliver Zeter, Sweetheart Sauvignon Blanc, Germany £6.50)

PETIT FOURS

£80 per person

- Please advise us of any allergies or dietary requirements
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Tasting menu is for the whole table

