

WINE & BRINE

Tasting Menu

SNACKS

Portavogie prawn tempura, Nam Jim

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Young peas, whipped ricotta, salted lemon tartlet

BREAD

Homemade sourdough bread, cultured butter

COURGETTE FLOWER

Portavogie prawn, bisque

(Suggested glass of Franz & Friends Grüner Veltliner, Austria £11)

WILD HALIBUT

Wild halibut, shellfish XO, young peas

(Suggested glass of Domaine Gueguen Chablis, France £15)

LAMB

New season lamb, fermented potato bread, wet garlic

(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12)

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

RHUBARB

Rhubarb granita, white chocolate

IRISH COFFEE OPÉRA

(Suggested glass of Elysium Black Muscat, California £9)

£85 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

