

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

RAVIOLI

Kilkeel crab, prawn bisque

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

JOHN DORY

John Dory fillet, Kilkeel crab, young peas

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

LAMB

New season lamb, gremolata, fermented potato bread

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

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

RHUBARB

Rhubarb granita, Tonka bean cremeaux

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

