

# 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

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

