

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Thornhill duck sausage, soft poached egg, celeriac, spinach
Crab & turnip broth, fermented potato bread
Mushroom & parmesan vol au vent

Roast leg of lamb, gremolata
Twice baked three cheese soufflé, pear & walnut (v)
Steamed fillets of sole, crispy potato, warm tartare sauce
Roast saddle of rabbit, young peas

Hand cut chips	6
Baby potatoes, seaweed butter	6
Roasted carrots, mixed seeds	6
Mixed leaf salad, Caesar dressing	5

Treacle sponge, miso caramel, brioche ice cream
Chocolate pavé, mezcal, cultured cream
Lemon tart, Wexford strawberries

- Please advise your server of any allergies upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

