

# WINE & BRINE

**LUNCH THUR - SAT 12 - 2pm**

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

**2 COURSE £30 / 3 COURSE £35**

Thornhill duck broth, ravioli  
Kilkeel crab, pickled mouli, fermented potato bread  
Ajo blanco, cantaloupe melon, smoked almonds

Confit duck leg, panzanella  
Twice baked three cheese soufflé, pear & walnut (v)  
Pan roasted fillet of trout, crispy potato, warm tartare sauce  
Roast saddle of rabbit, young peas

Hand cut chips	6
Baby potatoes, seaweed butter	6
Broccoli, yoghurt, mixed almonds	6
Mixed leaf salad, Caesar dressing	5

Orange & cardamom custard tart, mascarpone sorbet  
Chocolate pavé, mezcal, cultured cream  
Lemon curd, pistachio, 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

