

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Smoked beetroot, whipped ricotta, mixed seed crackers (v)
Seaview Farm chicken liver parfait, celeriac remoulade, brioche
Torched Lough Neagh pollan, gooseberry, elderflower dressing

Rare breed Saddleback pork, mushroom XO, cabbage
Twice baked three cheese soufflé, pear & walnut salad (v)
Pan fried coley, curry laksa, prawn
Roast rump of lamb, spiced lamb kofta, smoked yoghurt

Green leaf salad	5
Hand cut chips	6
Grilled courgettes, herb pesto, parmesan	6
Baby potatoes, seaweed butter	6

Semifreddo, apricot, sorrel sorbet
Chocolate & miso, hazelnut, milk ice cream
Brown butter financier, sourdough ice cream

- 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