

# WINE & BRINE

## Tasting Menu

### SNACKS

Prawn tempura, hazelnut satay

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Wild mushroom tartlet, puffed grains

### BREAD

Homemade sourdough bread, cultured butter

### TERRINE

Thornhill duck, foie gras & ham knuckle terrine

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

### HALIBUT

Roast fillet of halibut, blood orange, sauce Maltaise

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

### OX CHEEK

Slow cooked ox cheek, roasted loin, wild garlic

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

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

### RHUBARB

Rhubarb granita, vanilla cremeux

### CHOCOLATE

Warm chocolate tart, & cherry

*(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

