

WINE & BRINE

A LA CARTE

Kilkeel crab tartlets, lemon & kombu condiment	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives, goat's cheese	9
Seaview Farm chicken & foie gras terrine, celeriac, pickled enoki mushrooms	13
Prawn tempura, chilli & coriander relish	14
Mediterranean fish soup, garlic croutons, saffron rouille	13
Beef cheek beignet, lovage velouté	12
Salmon crudo, W&B sriracha, ruby grapefruit	12
Chicken liver parfait, stoned fruit chutney	12
Portavogie prawn ravioli, shellfish bisque	14
Trio of hummus, crudités, mixed seed crackers	11
Stuffed chicken wing, roast chicken broth, morels, smoked bacon	12
Beef tartare, smoked egg yolk	12
Conway Farm asparagus, brown crab mayonnaise, warm crumpet	14
W&B black pudding, crispy pheasant egg	13
Roast new season lamb, slow cooked shoulder, ricotta, wild garlic	30
Slow cooked ox cheek, dry aged Angus Beef, mushroom XO	32
Roast fillet of halibut, navets, smoked bacon, mussels	33
Indian spiced monkfish, masala, cucumber raita	30
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Whole brill on the bone, brown butter, caper, prawn, samphire	33
Seaview Farm chicken breast, potato & truffle galette	32
Roast Thornhill duck breast, pie, pickled raisins, navets	33
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	90
Saddle of rabbit, young peas, girolles	30
Baby new potatoes, salted lemon butter	6
Hand cut chips	6
Green leaf salad	5
Mixed greens, yoghurt, toasted almonds	6
Custard tart, vanilla	9
Chocolate & hazelnut parfait	9
Caramelised pineapple savarin, passionfruit, white chocolate	9
Chocolate & passionfruit	9
Warm apple financier, custard	9
Elderflower & whey panna cotta, shortbread	9
Selection of Irish cheese, house chutney & crackers	12

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

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Asparagus velouté, crispy pheasant egg

Lamb kofta, couscous, yoghurt

Trio of hummus, crudités, mixed seed cracker (v)

Roast Thornhill duck breast, pie, pickled raisins

Twice baked three cheese soufflé, pear & walnut salad (v)

Roast fillet of red gurnard, roast bone sauce, broccoli, togarashi

New season lamb, slow braised shoulder, whipped ricotta, wild garlic

Green leaf salad	5
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Baby potatoes, salted lemon butter	6

Apple tart, whey sorbet

Gâteaux Opéra, vanilla

Caramelised pineapple savarin, passionfruit, white chocolate

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