

# WINE & BRINE

## Tasting Menu

### SNACKS

Prawn tempura, chilli & coriander

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Pea and whipped ricotta tartlet, lemon and kombu condiment

### BREAD

Homemade sourdough bread, cultured butter

### SALMON

Crudo, W&B sriracha, ruby grapefruit, warm crab crumpet

*(Suggested glass of Bodegas Castro Martin Albariño, Spain £10.50)*

### MONKFISH

Indian spiced monkfish, masala, cucumber raita

*(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £11.00)*

### OX CHEEK

Slow cooked ox cheek, roast loin, potato & truffle galette

*(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12.00)*

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

### SAVARIN

Rum & pineapple savarin, white chocolate, passionfruit

*(Suggested glass of Oliver Zeter, Sweetheart Sauvignon Blanc, Germany £6.50)*

### PETIT FOURS

£80 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

