WINE & BRINE

A LA CARTE

W&B prawn toast, pickled carrot, sesame	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives & goats cheese	10
Thornhill duck, foie gras & ham knuckle terrine	13
Ricotta & spinach rotolo, mushroom, black truffle (v)	12
Lord Lurgan broth, confit chicken, basmati rice, chilli	13
Prawn tempura, hazelnut satay	14
W&B black pudding, colcannon, smoked Gubeen	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, stone fruit chutney, toasted brioche	12
Cured trout, W&B sriracha, warm crumpet	12
Roasted monkfish, peas, smoked bacon, horseradish velouté	32
Roast Seaview Farm chicken, stuffed wing, mushroom	30
Slow cooked pork jowl, W& B black pudding, mushroom XO	28
Plaice on the bone, Portavogie prawn, roast bone sauce	32
W&B steak & ox cheek pie, caramelised onion	32
Roast fillet of John Dory, blood orange, sauce Maltaise, Kilkeel crab	32
Roast rump of lamb, slow cooked belly, confit garlic	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast Thornhill duck breast, pie, salt baked celeriac, mushroom	32
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Vichy carrots, wild garlic	6
Baked rice pudding parfait, blood orange, malt ice-cream	9
Hazelnut praline choux bun, coffee & chocolate	9
Rhubarb soufflé, white chocolate, vanilla	9
Passionfruit tart, citrus cream	9
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)	12
Warm chocolate tart, cherry, vanilla	9
Rum soaked savarin, white chocolate, caramelised pineapple	9
Selection of Irish cheese, house chutney & crackers	12

- A 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Tasting menu available on request

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm
EARLY EVENING MENU (THUR & FRI 5.30pm - 6.30pm)
2 COURSE £25 / 3 COURSE £30

Heritage beetroot hummus, blood orange, mixed seed cracker (v)
Mediterranean fish soup, saffron rouille, croûtons, parmesan
Thornhill duck ravioli, Jerusalem artichoke velouté, chestnut

Slow cooked ox cheek pie, kidney sauce
Twice baked three cheese soufflé, pear & walnut salad (v)
Steamed fillets of plaice, young peas, smoked bacon, horseradish velouté
Roast rump of lamb, slow cooked belly, gremolata

Hand cut chips	6
Baby potatoes, seaweed butter	6
Mixed greens, yoghurt, toasted almonds	6
Vichy carrots, wild garlic	6

Coffee Opéra, vanilla
Warm madeleine, stone fruit, butterscotch
Rhubarb Eton Mess

- 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