

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 & goat's cheese	10
Seaview Farm chicken and truffle terrine	13
Ricotta & spinach rotolo, mushroom, black truffle (v)	12
Mediterranean fish soup, garlic croutons, saffron rouille	13
Prawn tempura, W&B hot sauce	14
W&B black pudding, colcannon, smoked Gubeen	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Cured trout, W&B sriracha, warm crumpet	12
Conway farm asparagus, Kilkeel crab, fermented potato bread	14
Roast Seaview Farm chicken, stuffed wing, mushroom	30
Pan roasted skate wing, Portavogie prawn, wild garlic	33
Slow cooked ox cheek, roasted loin, mushroom XO	32
Pan fried fillet of trout, Conway Farm asparagus, Kilkeel crab, young peas	32
Roast leg of lamb, slow cooked belly, confit garlic	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
Roasted monkfish, shellfish bouillabaisse, tempura	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast Thornhill duck breast, pie, heritage beetroot	32
Roast veal rump, girolles, broad beans, wild garlic	30
Baby potatoes, seaweed butter	6
Hand cut chips	6
Purple sprouting broccoli, yoghurt, mixed almonds	6
Mixed leaf salad, Caesar dressing	5
Crème fraîche parfait, szechuan blood orange	9
Hazelnut praline choux bun, coffee & chocolate	9
Stem ginger soufflé, Hot Cross Bun ice cream	10
Custard tart, malt, cultured cream	9
Caramelised pastry, roast pineapple, vanilla	9
Chocolate & passionfruit	9
Gin soaked savarin, white chocolate, amarena cherries	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

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Seaview Farm chicken and truffle terrine
Pressed heritage beetroot, W&B whipped ricotta, mixed seed cracker(v)
Leek & potato vichyssoise, smoked haddock, fermented potato bread

Roast Seaview Farm chicken, stuffed wing, wild garlic
Twice baked three cheese soufflé, pear & walnut (v)
W&B fish pie, mixed leaf salad
Roast leg of lamb, spiced kofta, smoked yoghurt

Hand cut chips	6
Baby potatoes, seaweed butter	6
Purple sprouting broccoli, yoghurt, mixed almonds	6
Mixed leaf salad, Caesar dressing	5

Warm financier, amarena cherry, brioche ice cream
Chocolate Nemesis, cultured cream, Mezcal
Stone fruit parfait, blood orange, malt 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

