

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
Foie gras, smoked eel and ham knuckle terrine	13
Mediterranean fish soup, garlic croutons, saffron rouille	13
Prawn tempura, W&B hot sauce	14
W&B black pudding, fermented potato bread, soft poached hen's egg	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Cured trout, W&B sriracha, sesame tuile	12
Conway farm asparagus, Kilkeel crab, warm crumpet	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, spiced kofta, smoked yoghurt	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, morels, peas, wild garlic	30
Baby potatoes, seaweed butter	6
Hand cut chips	6
Green Goodness Farm 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
Amarena cherry soufflé, camomile sauce	10
Caramelised pastry, rum soaked banana, peanut	9
Chocolate & passionfruit	9
Gin soaked savarin, white chocolate, lime	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

Chicken liver parfait, toasted brioche

Grilled leeks, soft poached hen's egg, brown butter sabayon(v)

Potato & onion velouté, smoked haddock, fermented potato bread

Roast Seaview Farm chicken, stuffed wing, wild garlic

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

Pan fried trout, Portavogie prawn ravioli, roast bone sauce

Roast leg of lamb, slow cooked belly, young peas

Hand cut chips	6
Baby potatoes, seaweed butter	6
Green Goodness Farm broccoli, yoghurt, mixed almonds	6
Mixed leaf salad, Caesar dressing	5

Warm financier, amarena cherry, brioche ice cream

Chocolate Nemesis, cultured cream, Mezcal

Baked cheesecake, caramelised pineapple

- 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

