

# 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
Wild halibut, 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
Roast monkfish, shellfish bouillabaisse, tempura	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Thornhill duck breast, pie, heritage beetroot	32
Roast veal rump, morels, broad beans, wild garlic	30
Baby potatoes, seaweed butter	6
Hand cut chips	6
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
Alphonso mango & lime leaf soufflé	10
Caramelised pastry, Amarena cherry, white chocolate & tonka bean	10
Irish coffee Opéra cake	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**

Foie gras, smoked eel & ham knuckle terrine  
Grilled leeks, soft poached hen's egg, brown butter sabayon(v)  
Artichoke velouté, smoked haddock, fermented potato bread

Roast Seaview Farm chicken, wild garlic barigoule  
Twice baked three cheese soufflé, pear & walnut (v)  
Cured trout, pea & broads bean risotto, Riesling sauce  
Slow cooked Thornhill duck leg, mushroom XO, charred onion

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

Treacle tart, brioche ice cream  
Chocolate & miso, hazelnut  
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

