

WINE & BRINE

A LA CARTE

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| Crispy olives & goat's cheese | 10 |
| W&B prawn toast, pickled carrot, sesame | 12 |
| Pigs head doughnut, smoked eel, malt vinegar | 12 |
| House sourdough, cheese & onion bread, cultured butter | 12 |
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| Foie gras, smoked eel and ham knuckle terrine | 13 |
| Mediterranean fish soup, garlic croutons, saffron rouille | 13 |
| Heritage beetroot hummus, mixed seed crackers | 11 |
| 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, ginger, lemongrass, chilli, sesame tuile | 12 |
| Conway farm asparagus, Kilkeel crab, warm crumpet | 14 |
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| Roast Seaview Farm chicken, stuffed wing, mushroom | 30 |
| Whole lemon sole, Portavogie prawn, wild garlic | 33 |
| Slow cooked ox cheek, roasted loin, mushroom XO | 32 |
| Roast saddle of rabbit, broad beans | 30 |
| 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, salt baked celeriac | 32 |
| Roast veal rump, morels, broad beans, wild garlic | 30 |
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| Baby potatoes, seaweed butter | 6 |
| Hand cut chips | 6 |
| Broccoli, yoghurt, mixed almonds | 6 |
| Mixed leaf salad, Caesar dressing | 5 |
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| Crème fraîche parfait, szechuan blood orange | 9 |
| Hazelnut praline choux bun, coffee & chocolate | 9 |
| Amarena cherry soufflé, camomile | 10 |
| Caramelised pastry, poached apricot, white chocolate | 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

Coddled duck egg, mushroom & truffle (v)

Kilkeel crab vol au vent, creamed leeks, brown crab sabayon

Spring lamb, gremolata, fermented potato bread

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

Fillet of gurnard, pistou broth

Slow cooked Thornhill duck leg, mushroom XO

Hand cut chips 6

Baby potatoes, seaweed butter 6

Broccoli, yoghurt, mixed almonds 6

Mixed leaf salad, Caesar dressing 5

Treacle sponge, miso caramel, brioche ice cream

Chocolate pavé, mezcal, cultured cream

Vanilla flan, amarena cherries, crumble

- 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

