

WINE & BRINE

A LA CARTE

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
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
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
Baby potatoes, seaweed butter	6
Hand cut chips	6
Broccoli, yoghurt, mixed almonds	6
Mixed leaf salad, Caesar dressing	5
Mango parfait, passion fruit sorbet	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

Thornhill duck ravioli, spring broth

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

Ginger parfait, amarena cherries, white chocolate

- 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

