

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
Lord Lurgan broth, confit chicken, basmati rice, chilli		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
Roasted monkfish, shellfish bouillabaisse, saffron rouille	32	Roast
Seaview Farm chicken, stuffed wing, mushroom	30	
Slow cooked pork jowl, W&B black pudding, mushroom XO		28
Lemon sole on the bone, herb velouté, wild garlic		32
W&B steak & ox cheek pie		32
Roast fillet of wild halibut, blood orange, sauce Maltaise, Kilkeel crab		32
Roast rump of lamb, slow cooked belly, confit garlic		32
Twice baked cheese soufflé, pickled pear, walnut (v)		27
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn		98
Roast Thornhill duck breast, pie, salt baked celeriac, mushroom		32
Baby potatoes, seaweed butter		6
Hand cut chips		6
Mixed leaf salad, Caesar dressing		6
Castelfranco, blood orange & walnut salad	7	
Baked rice pudding parfait, blood orange, malt ice-cream		9
Hazelnut praline choux bun, coffee & chocolate		9
Rhubarb soufflé, white chocolate, vanilla		9
Miso caramel tart, chestnut cream		9
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)		12
Warm chocolate tart, cherry, vanilla		9
Rum soaked savarin, white chocolate, caramelised pineapple		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

Duck ravioli, spring broth, tarragon & wild garlic
Heritage beetroot hummus, blood orange, mixed seed cracker (v)
Salmon, sriracha butter, pickled potato

Roast saddle of rabbit, girolles, wild garlic
Twice baked three cheese soufflé, pear & walnut salad (v)
Pan fried coley, shellfish bouillabaisse, saffron aioli
Confit Thornhill duck leg, braised lentils & chicory

Hand cut chips	6
Baby potatoes, seaweed butter	6
Castelfranco, blood orange & walnut salad	7
Broccoli, yoghurt, mixed almonds	6

Coffee Opéra, vanilla
Warm financier, blood orange, fennel & almonds
Rhubarb & ginger parfait

- 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

