

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
Thornhill duck and chicken terrine, Madeira, celeriac	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 duck 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 on the bone, 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
Baby potatoes, seaweed butter	6
Hand cut chips	6
Roasted carrots, mixed seeds	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 sausage, soft poached egg, celeriac, spinach
Crab & turnip broth, fermented potato bread
Mushroom & parmesan vol au vent

Roast leg of lamb, gremolata
Twice baked three cheese soufflé, pear & walnut (v)
Steamed fillets of sole, crispy potato, warm tartare sauce
Roast saddle of rabbit, young peas

Hand cut chips	6
Baby potatoes, seaweed butter	6
Roasted carrots, mixed seeds	6
Mixed leaf salad, Caesar dressing	5

Treacle sponge, miso caramel, brioche ice cream
Chocolate pavé, mezcal, cultured cream
Lemon tart, Wexford strawberries

- 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

