

# 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
Conway Farm asparagus, Kilkeel crab, warm crumpet	14
Portavogie prawn tempura, Nam Jim	14
W&B black pudding, fermented potato bread, soft poached hens egg	12
Stuffed courgette flower, Kilkeel crab, prawn bisque	14
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Cured trout, ajo blanco, smoked almonds, warm crumpet	12
W&B hummus, mixed seed crackers	11
Roast and confit Seaview Farm chicken, truffle & shallot	30
Dover Sole on the bone, prawn, capers & lemon	33
Slow cooked ox cheek, roasted loin, mushroom XO	32
Roast saddle of rabbit, broad beans	30
Fillet of John Dory, Kilkeel crab, young peas, Conway Farm asparagus	32
Roast leg of lamb, spiced merguez sausage, 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 haunch, morels, Conway Farm asparagus	32
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 nectarine, 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

Slow cooked veal shin ravioli, broad beans

Mushroom & tarragon vol au vent (v)

Cured trout, ajo blanco, cantaloupe melon, smoked almonds

Roast rump of lamb, spiced merguez sausage, smoked yoghurt

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

Pan roasted fillet of coley, roast bone sauce, shellfish XO

Roast saddle of rabbit, young peas

Hand cut chips 6

Baby potatoes, seaweed butter 6

Broccoli, yoghurt, mixed almonds 6

Mixed leaf salad, Caesar dressing 5

Apricot & camomile trifle

Chocolate pavé, mezcal, cultured cream

Orange & cardamom custard tart, mascarpone sorbet

- 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

