

# 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
Glazed pork cheek, pickled celeriac, smoked eel, summer broth	12
Thornhill duck and chicken terrine, Madeira, celeriac	13
Mediterranean fish soup, garlic croutons, saffron rouille	13
Young peas, Kilkeel crab, fermented potato bread	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 coley, elderflower, jalapeño, wasabi, warm crumpet	12
W&B hummus, mixed seed crackers	11
Roast Seaview Farm stuffed chicken breast, girolles, mushroom caramel	30
Lemon sole on the bone, prawn, capers & lemon	33
Roast Thornhill duck breast, pie	32
Slow cooked ox cheek, roasted loin, potato & truffle galette	32
Fillet of wild halibut, young peas, shellfish XO	32
Roast rump of lamb, pressed shoulder, potato, gremolata	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
Roast monkfish, shellfish bouillabaisse, Kilkeel crab	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast veal haunch, morels, broad beans	32
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed greens, yoghurt & almonds	6
Mixed leaf salad, Caesar dressing	5
Crème fraîche parfait, strawberries, elderflower	9
Hazelnut praline choux bun, coffee & chocolate	9
Amarena cherry soufflé, camomile	10
Caramelised pastry, poached peach, white chocolate	10
Irish coffee Opéra cake	9
Gin soaked savarin, white chocolate, apricot & 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

Veal tartare, fermented potato bread, smoked fat  
Heritage beetroot, whipped ricotta, mixed seed crackers  
Fish crudo, ajo blanco, cantaloupe melon, smoked almonds

Roast rump of lamb, pressed shoulder, wet garlic  
Twice baked three cheese soufflé, pear & walnut (v)  
Pan roasted fillet of coley, roast bone sauce, shellfish XO  
Roast saddle of rabbit, young peas, broad beans

Hand cut chips	6
Baby potatoes, seaweed butter	6
Mixed greens, yoghurt & almonds	6
Mixed leaf salad, Caesar dressing	5

Lemon curd, pistachio, macerated strawberries  
Elderflower & gooseberry trifle  
Miso caramel tart, orange, 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

