

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
Spiced veal tartare, smoked crème fraîche, crispy hash brown	12
Thornhill duck and chicken terrine, Madeira, celeriac	13
Young peas, Kilkeel crab, fermented potato bread	14
Portavogie prawn tempura, Nam Jim	14
W&B black pudding, fermented potato bread, soft poached hen's egg	12
Stuffed courgette flower, Kilkeel crab, prawn bisque	14
Cured coley, elderflower, jalapeño, wasabi, warm crumpet	12
Heritage beetroot, whipped ricotta, mixed seed crackers (v)	11
Stuffed Seaview Farm chicken, mushroom fricassée	30
Dover sole on the bone, prawn, capers & lemon	33
Roast Thornhill duck breast, pie	32
Slow cooked ox cheek, roasted loin, potato & truffle galette	32
Roast saddle of rabbit, peas & broad beans	30
Fillet of wild halibut, young peas, shellfish XO	32
Roast rump of lamb, pressed shoulder, smoked yoghurt	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
Spiced monkfish, Laksa sauce, Kilkeel crab	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast veal haunch, garlic Kiev, morels	32
Florence onions, romesco & almonds	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Crème fraîche parfait, macerated strawberries	9
Hazelnut praline choux bun, coffee & chocolate	9
Gooseberry soufflé, elderflower custard, vanilla	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

Thornhill duck & chicken terrine, Madeira, celeriac
Heritage beetroot, whipped ricotta, mixed seed crackers
Fish crudo, elderflower, jalapeno, wasabi, fermented potato bread

Roast rump of lamb, pressed shoulder, wet garlic
Twice baked three cheese soufflé, pear & walnut (v)
Pan roasted coley, fennel brandade
Roast Seaview Farm stuffed chicken, garlic Kiev

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, seaweed butter	6
Florence onions, romesco & almonds	6

Lemon curd, pistachio, Goodberry Farm strawberries
Elderflower & gooseberry trifle
Whey 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