

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 breads, cheese & onion bread, cultured butter	12
Spiced veal tartare, smoked crème fraîche, crispy hash brown	12
Thornhill duck and chicken terrine, Madeira, celeriac	13
Tomato gazpacho, prawn, warm crumpet	14
Portavogie prawn tempura, Nam Jim	14
W&B black pudding, fermented potato bread, soft poached hen's egg	13
Kilkeel crab ravioli, bisque	14
Cured coley, elderflower, jalapeño, wasabi, warm crumpet	12
Heritage beetroot, whipped ricotta, mixed seed crackers (v)	11
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Stuffed Seaview Farm chicken, mushroom fricassée	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 turbot, Kilkeel crab ravioli, prawn bisque	34
Roast rump of lamb, pulled 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, peas & broad beans	32
Tenderstem broccoli, romesco & almonds	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Whey caramel tart, orange, mascarpone sorbet	9
Crème fraîche parfait, macerated strawberries	9
Raspberry & lavender choux bun, lemon & vanilla	9
Gooseberry soufflé, elderflower custard, vanilla	10
Caramelised pastry, poached peach, white chocolate	10
Chocolate pavé, whey cremeux, nougatine	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

Beef shin brioche bun, summer broth

Heritage beetroot, whipped ricotta, mixed seed crackers

Fish crudo, elderflower, jalapeño, wasabi, fermented potato bread

Roast rump of lamb, spiced kofta, smoked yoghurt

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

Pan roasted fillet of coley, shellfish XO, young peas

Roasted wood pigeon, spiced sweetcorn, puffed grains

Hand cut chips	6
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Mixed leaf salad, Caesar dressing	5
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Baby potatoes, seaweed butter	6
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Tenderstem broccoli, romesco & almonds	6
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Lemon curd, macerated strawberries, sorbet

Chocolate pavé, whey cremeux, nougatine

Peach melba, vanilla

- 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