

WINE & BRINE

A LA CARTE

Crispy olives & goat's cheese (v)	10
Portavogie prawn tempura, Nam Jim	12
Pigs head doughnut, smoked eel, malt vinegar	12
House breads, cheese & onion bread, cultured butter (v)	12
Spiced veal tartare, smoked crème fraîche, crispy hash brown	12
Wood pigeon en croûte	13
Tomato gazpacho, prawn, warm crumpet	14
W&B black pudding, fermented potato bread, soft poached hen's egg	13
Conway Farm stuffed courgette flower, Kilkeel crab, bisque	14
Cured cole, 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 halibut, shellfish XO, tempura	34
Roast rump of lamb, spiced kofta, 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
Sprouting broccoli & cauliflower, 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, vanilla	10
Caramelised pastry, poached peach, white chocolate	10
Chocolate pavé, cultured cream, coffee	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
Tomato gazpacho, fermented potato bread (v)
Stuffed chicken wing, prawn, sriracha, tzatziki

Roast rump of lamb, spiced kofta, smoked yoghurt
Twice baked three cheese soufflé, pear & walnut (v)
Pan roasted fillet of coley, pea risotto, crab cake
Roasted wood pigeon, spiced sweetcorn, puffed grains

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, seaweed butter	6
Sprouting broccoli & cauliflower, romesco & almonds	6

Lemon curd, macerated strawberries, sorbet
Baked cheesecake, summer berries
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