

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 sourdough, 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
Stuffed courgette flower, Kilkeel crab, bisque	14
Torched mackerel, elderflower, jalapeño, wasabi, warm crumpet	12
Grilled peach & apricot salad, whipped ricotta, mixed seed crackers (v)	11
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Stuffed Seaview Farm chicken, mushroom fricassée	30
Brill 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, pressed shoulder, smoked yoghurt	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
Spiced monkfish, Laksa sauce, Kilkeel crab	32
Roast wood pigeon, W&B black pudding, puffed grains	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast veal haunch, garlic Kiev, peas & broad beans	32
Mixed greens, romesco & almonds	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Whey caramel tart, 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
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

Pigeon en croute

Tomato gazpacho, fermented potato bread (v)

Stuffed chicken wing, prawn, sriracha, tzatziki

Grilled bavette steak, peppercorn sauce, shoe string potatoes

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

W&B fish pie, mixed leaf salad

Stuffed Seaview Farm chicken, mushroom fricassée

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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Mixed greens, romesco & almonds	6
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Chocolate pavé, cultured cream, nougatine

Baked cheesecake, summer berries

Apricot, yoghurt, ginger and 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