

# WINE & BRINE

## A LA CARTE

W&B prawn toast, pickled carrot, sesame	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives & goat's cheese	10
Seaview Farm chicken and truffle terrine	13
Ricotta & spinach rotolo, mushroom, black truffle (v)	12
Mediterranean fish soup, garlic croutons, saffron rouille	13
Prawn tempura, W&B hot sauce	14
W&B black pudding, colcannon, smoked Gubeen	12
Prawn ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Cured trout, W&B sriracha, warm crumpet	12
Roast Seaview Farm chicken, stuffed wing, mushroom	30
Slow cooked pork jowl, W&B black pudding, mushroom XO	28
Plaice on the bone, herb velouté, wild garlic	32
W&B steak & ox cheek pie	32
Roast fillet of wild halibut, blood orange, sauce Maitaise, Kilkeel crab	32
Roast rump of lamb, slow cooked belly, confit garlic	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
Roasted monkfish, shellfish bouillabaisse, tempura	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast Thornhill duck breast, pie, salt baked celeriac, mushroom	32
Baby potatoes, seaweed butter	6
Hand cut chips	6
Broccoli, yoghurt, mixed almonds	6
Castelfranco, blood orange & walnut salad	7
Baked rice pudding parfait, blood orange, malt ice-cream	9
Hazelnut praline choux bun, coffee & chocolate	9
Rhubarb soufflé, white chocolate, vanilla	9
Miso caramel tart, chestnut cream	9
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)	12
Chocolate & passionfruit	9
Rum soaked savarin, white chocolate, caramelised pineapple	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**

Seaview Farm chicken and truffle terrine  
Heritage beetroot hummus, blood orange, mixed seed cracker (v)  
Trout, sriracha butter, pickled potato

Roast saddle of rabbit, peas, wild garlic  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried gurnard, shellfish bouillabaisse, saffron aioli  
Roast rump of lamb, slow cooked belly, smoked yoghurt

Hand cut chips	6
Baby potatoes, seaweed butter	6
Castelfranco, blood orange & walnut salad	7
Broccoli, yoghurt, mixed almonds	6

Hot Cross Bun, whey caramel, vanilla  
Chocolate Nemesis, cultured cream, Mezcal  
Rhubarb & ginger parfait

- 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

