

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, shoe string potatoes	12
Kilkeel crab & sweetcorn velouté, 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 salad, whipped ricotta, mixed seed crackers (v)	11
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Pigeon en croute	12
Stuffed Seaview Farm chicken, mushroom fricassée	30
Lemon sole on the bone, prawn, capers & lemon	33
Slow cooked ox cheek, roasted loin, potato & truffle galette	32
Fillet of wild halibut, shellfish XO, tempura	34
Roast rump of lamb, smoked aubergine, harissa, pulled shoulder	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
Sprouting broccoli & cauliflower, romesco & almonds	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baked cheesecake, mixed berries	9
Prune & custard, cultured cream	9
Crème fraîche parfait, macerated strawberries	9
Raspberry & lemon choux bun, 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

Kilkeel crab & sweetcorn velouté, warm crumpet
Green Goodness Farm tomato & whipped ricotta salad, mixed seed crackers
Pigeon en croute

Grilled bavette steak, peppercorn sauce, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
W&B fish pie, mixed leaf salad
Roast rump of lamb, smoked aubergine, harissa, pulled shoulder

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

Date & Guinness sponge, brown bread ice cream
Gin soaked savarin, raspberry & white chocolate
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