

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 potato	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	
Cured coley, vietnamese dressing, 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	
Whole 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 John Dory, 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	
Mixed greens, romesco & almonds	6	
Baby potatoes, lemon & herb butter	6	
Hand cut chips	6	
Mixed leaf salad, Caesar dressing	5	
Crème fraîche parfait, strawberry, lemon verbena	9	Baked
cheesecake, mixed berries	9	
Prune & custard tart, cultured cream	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

Cured coley, vietnamese dressing, warm crumpet
Green Goodness Farm tomato & whipped ricotta salad, mixed seed crackers
Pigeon en croute

Grilled bavette steak, Café de Paris butter, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Fish & chips, warm tartar sauce
Roast, stuffed Seaview Farm chicken, garlic kiev, broad beans

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, lemon & herb butter	6
Mixed greens, romesco & almonds	6

Chocolate pavé, cultured cream, nougatine
Gin soaked savarin, raspberry & white chocolate
Blackberry & vanilla arctic roll

- 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