

WINE & BRINE

A LA CARTE

Crispy olives & goat's cheese (v)	10	
Portavogie prawn tempura, Nam Jim	12	
House breads, cheese & onion bread, cultured butter (v)	12	
Pigs head doughnut, malt vinegar, smoked eel	12	
Kilkeel crab & sweetcorn velouté, warm crumpet	14	
W&B black pudding, fermented potato bread, soft poached hen's egg	13	
Kilkeel crab ravioli, bisque	14	
Cured coley, Vietnamese dressing, warm crumpet	12	
Chicken liver parfait, celeriac remoulade, toasted brioche	12	
Pigeon en croute	12	
Grilled peach salad, whipped ricotta, mixed seed crackers	11	
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 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, romesco & almonds	6	
Baby potatoes, seaweed 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	
Blackberry soufflé, vanilla	9	
Chocolate, miso and hazelnut choux bun, vanilla	9	
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 FRI & SAT 12 - 2pm

EARLY EVENING MENU (WED - FRI 5pm - 6.15pm)

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, Café de Paris butter, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Fish & chip, warm tartare sauce
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, romesco & almonds	6

Raspberry trifle
Date & Guinness sponge, brown bread ice cream
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