

WINE & BRINE

A LA CARTE

Crispy olives & goat's cheese (v)	10
Portavogie prawn tempura, W&B sriracha	12
Sourdough, 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, prawn bisque	14
Cured coley, crab apple, warm crumpet	12
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Pigeon en croute	12
Green Goodness Farm tomato salad, whipped ricotta, mixed seed crackers (v)	11
Stuffed Seaview Farm chicken, mushroom fricassée	30
Lemon sole on the bone, samphire, prawn, lemon	34
Roast Thornhill duck breast, pie	32
Slow cooked ox cheek, roasted loin, chimichurri	32
Fillet of wild halibut, shellfish XO, peas	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
Grelot onions & romesco	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baked cheesecake, summer berries	9
Crème fraîche parfait, strawberry, lemon verbena	9
Chocolate pavé, nougatine, vanilla	9
Prune & custard tart, cultured cream	9
Gin soaked savarin, white chocolate, apricot & lime	9
Blackberry soufflé, vanilla	10
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

Cured coley, crab apple, warm crumpet

Grilled peach salad, whipped ricotta, mixed seed crackers (v)

Pigeon en croute

Grilled bavette steak, Café de Paris butter, shoe string potatoes

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

Fish tempura, tartare sauce

Roast rump of lamb, smoked aubergine, harissa, pulled shoulder

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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Grelot onions & romesco	6
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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