

WINE & BRINE

A LA CARTE

Portavogie prawn tempura, W&B sriracha	12
Sourdough, cheese & onion bread, cultured butter (v)	12
Pigs head doughnut, malt vinegar, smoked eel	12
Mediterranean fish soup, saffron rouille, parmesan, croutons	13
W&B black pudding, fermented potato bread, soft poached hen's egg	13
Kilkeel crab ravioli, prawn bisque	14
Cured coley, jalapeño, elderflower, 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
Roast Seaview Farm chicken, stuffed wing, celeriac	30
Lemon sole on the bone, samphire, prawn, lemon	34
Game pie, mushroom fricassée	32
Slow cooked ox cheek, dry aged steak, chimichurri	32
Fillet of John Dory, shellfish XO, Jerusalem artichoke	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, heritage beetroot	32
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Slow cooked pork jowl, burnt apple & fennel	30
Roast courgette, pickled raisin & hazelnut brown butter	6
Baby potatoes, lemon & lovage butter	6
Hand cut chips	6
Caesar salad	6
Blackberry soufflé, vanilla	10
Chocolate, miso & hazelnut choux bun	9
Prune & custard tart	9
Crème fraîche parfait, strawberry, lemon verbena	9
Baked cheesecake, apricot, cultured cream	9
Chocolate pavé, nougatine, vanilla	9
Gin soaked savarin, white chocolate, damson	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
- Please note that our game dishes may contain shot

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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, jalapeño, elderflower, warm crumpet
Green Goodness Farm tomato salad, whipped ricotta, mixed seed crackers
Chicken liver parfait, celeriac remoulade

Grilled dry aged steak, chimichurri, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Fish tempura, tartare sauce, crispy potato
Confit Thornhill duck leg, braised lentils, smoked bacon

Hand cut chips	6
Caesar salad	6
Baby potatoes, lemon & lovage butter	6
Roast courgette, pickled raisin & hazelnut brown butter	6

Chocolate pavé, nougatine, vanilla
Date & Guinness sponge, butterscotch sauce
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

