

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
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Kilkeel crab ravioli, prawn bisque	14
Cured cole, jalapeño, elderflower, warm crumpet	12
Pigeon en croute	12
Green Goodness Farm tomato salad, whipped ricotta, mixed seed crackers (v)	11
Steamed fillets of plaice, shellfish XO	30
Veal osso bucco, saffron mash	30
Roast Seaview Farm chicken, stuffed wing, celeriac	30
Plaice on the bone, samphire, prawn, lemon	34
Slow cooked ox cheek, roast loin, chimichurri	32
Fillet of John Dory, Kilkeel crab, sauce bouillabaisse	34
Roast rump of lamb, smoked aubergine, harissa, pressed shoulder	32
Twice baked cheese soufflé, pickled pear, walnut (v)	27
Indian spiced monkfish, lentil dahl, cashew & coriander	32
500g Côte de Boeuf (sharing for 2), choice of sides, peppercorn, onion rings	75
Slow cooked pork jowl, burnt apple, W&B black pudding	30
Mixed greens, pickled raisin & hazelnut brown butter	6
Baby potatoes, lemon & lovage butter	6
Hand cut chips	6
Caesar salad	6
Blackberry soufflé, vanilla	10
Peanut & salted caramel 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, peach	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

Smoked haddock kedgerree

Pigeon en croute

Beetroot hummus, mixed seed cracker

Grilled bavette steak, chimichurri, shoestring potatoes

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

Fish tempura, warm tartare sauce, Atlantic prawn

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

Hand cut chips	6
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Caesar salad	6
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Baby potatoes, lemon & lovage butter	6
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Mixed greens, pickled raisin & hazelnut brown butter	6
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White chocolate, passionfruit, burnt meringue

Baked cheesecake, apricot, cultured 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

