

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
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
Roasted courgettes, romesco & almonds	6
Baby potatoes, seaweed butter butter	6
Hand cut chips	6
Caesar salad	6
Peanut & salted caramel choux bun	9
Custard tart, tea soaked prune, vanilla	9
Crème fraîche parfait, strawberry, lemon verbena	9
Baked cheesecake, 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 kedgeree

Chicken liver parfait, celeriac remoulade, toasted brioche

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

Slow cooked pork jowl, burnt apple, W&B black pudding

Hand cut chips

6

Caesar salad

6

Baby potatoes, seaweed butter

6

Roasted courgettes, romesco & almonds

6

White chocolate, passionfruit, burnt meringue

Baked cheesecake, cultured cream

Custard tart, tea soaked prune, vanilla

- 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