

# WINE & BRINE

## A LA CARTE

|                                                                              |    |
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| Portavogie prawn tempura, W&B sriracha                                       | 12 |
| Sourdough, cheese & onion bread, cultured butter (v)                         | 12 |
| Pigs head doughnut, malt vinegar, smoked eel                                 | 12 |
| Crispy olives & goat's cheese                                                | 10 |
| Mediterranean fish soup, saffron rouille, parmesan, croutons                 | 12 |
| 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 |
| Chicken, truffle & foie gras terrine, Madeira                                | 13 |
| Green Goodness Farm tomato salad, whipped ricotta, mixed seed crackers (v)   | 11 |
| Sika venison haunch, pie                                                     | 32 |
| Roast Seaview Farm chicken, stuffed wing, celeriac                           | 30 |
| Lemon sole 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                                                | 6  |
| Hand cut chips                                                               | 6  |
| Caesar salad                                                                 | 6  |
| Amarena cherry soufflé, vanilla                                              | 10 |
| Peanut & salted caramel choux bun                                            | 9  |
| Custard tart, tea soaked prune, vanilla                                      | 9  |
| Tonka bean 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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# WINE & BRINE

**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 |
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|              |   |
|--------------|---|
| Caesar salad | 6 |
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|                               |   |
|-------------------------------|---|
| Baby potatoes, seaweed butter | 6 |
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|                                       |   |
|---------------------------------------|---|
| 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

