

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
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
Kilkeel crab ravioli, prawn bisque	14
Cured coley, jalapeño, elderflower, warm crumpet	12
Chicken, truffle & foie gras terrine, Madeira	13
Green Goodness Farm tomato salad, whipped ricotta, mixed seed crackers (v)	11
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Venison pappardelle, smoked fat crumb, parmesan	12
Game pie, roast Sika venison haunch	32
Roast Seaview Farm chicken, stuffed wing, celeriac	30
Plaice on the bone, samphire, prawn, lemon	34
Slow cooked ox cheek, roast loin, chimichurri	32
Seafood bouillabaisse (brill, coley, crevettes), fennel, saffron rouille	34
Roast rump of lamb, smoked aubergine, harissa, pulled 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
Roast Crown Prince pumpkin, muhammara, toasted seeds	6
Baby potatoes, seaweed butter	6
Hand cut chips	6
Caesar salad	6
Caramelised pastry, spiced apple, whey caramel (sharing for 2)	12
Cherry soufflé, vanilla	10
Peanut & salted caramel choux bun	9
Pear & prune Bakewell tart, vanilla	9
Tonka bean parfait, Amarena cherry	9
Baked cheesecake, cultured cream	9
Chocolate pavé, nougatine, vanilla	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

Chicken, truffle & foie gras terrine, Madeira

Beetroot hummus, mixed seed cracker (v)

Grilled bavette steak, chimichurri, shoestring potatoes

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

Fish tempura, warm tartare sauce, crispy potato

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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Roast Crown Prince pumpkin, muhammara, toasted seeds	6
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Baked cheesecake, cultured cream

Chocolate pavé, nougatine, vanilla

Poached pear, vanilla custard & crumble

- 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

