

WINE & BRINE

A LA CARTE

W&B prawn toast, pickled carrot, sesame	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives & goats cheese	10
Ricotta & spinach rotolo, mushroom, black truffle	12
Lord Lurgan broth, confit chicken, basmati rice, chilli	13
Prawn tempura, hazelnut satay	14
W&B black pudding, colcannon, smoked Gubeen	12
Prawn ravioli, Kilkeel crab, bouillabaisse sauce	14
Chicken liver parfait, stone fruit chutney, toasted brioche	12
Cured trout, W&B sriracha, warm crumpet	12
Venison pappardelle, parmesan, smoked fat crumb	12
Char siu monkfish, tenderstem broccoli, smoked yoghurt	32
Roast Seaview Farm chicken, stuffed wing, mushroom	30
Slow cooked pork jowl, grilled hispi cabbage, mushroom XO	28
Plaice on the bone, Portavogie prawn, roast bone velouté	32
Slow cooked short rib, roasted loin, caramelised onion	32
Roast fillet of halibut, blood orange, sauce Maltaise, Kilkeel crab	32
Roast rump of lamb, slow cooked belly, confit garlic	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
28 day dry aged Tomahawk (sharing for 2), choice of sides, peppercorn	98
Roast Thornhill duck breast, pie, salt baked celeriac, mushroom	32
Baby potatoes, seaweed butter	6
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Baked rice pudding parfait, blood orange, malt ice-cream	9
Hazelnut praline choux bun, coffee & chocolate	9
Rhubarb soufflé, white chocolate, vanilla	9
Passionfruit tart, citrus cream	9
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)	12
Warm chocolate tart, cherry, vanilla	9
Rum soaked savarin, white chocolate, caramelised pineapple	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

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LUNCH THUR - SAT 12 - 2pm

EARLY EVENING MENU (THUR & FRI 5.30pm - 6.30pm)

2 COURSE £25 / 3 COURSE £30

Ricotta & spinach rotolo, mushroom fricassée (v)

Warm smoked fish tart, soft poached egg

Stuffed morel, duck consommé, young peas

Roast Seaview Farm chicken, mushroom, young leek

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

Pan fried fillet of coley, lentil dahl, tenderstem broccoli

Slow cooked lamb belly, wild garlic gremolata

Hand cut chips 6

Baby potatoes, seaweed butter 6

Mixed greens, yoghurt, toasted almonds 6

Chocolate & cherry, vanilla

Warm madeleines, stone fruit, butterscotch

Vanilla custard, rhubarb, caramelised white chocolate

- 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