

WINE & BRINE

A LA CARTE

Torched mackerel tartlets, ponzu, wasabi mayo	11
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives, goat's cheese	9

Prawn tempura, chilli & coriander relish	14
Venison pappardelle, smoked fat crumb, parmesan	12
Salmon crudo, W&B sriracha, warm crumpet	12
Pâté en croûte, pistachio, Madeira, truffle & shallot	11
W&B black pudding, smoked Gubeen, colcannon	12
Heritage beetroot, W&B ricotta, mixed seed crackers	11
Shellfish ravioli, Kilkeel crab, bisque	14
Chicken liver parfait, celeriac remoulade, toasted brioche	12
Pulled lamb taco, chimichurri, smoked yoghurt	12

Baronscourt venison haunch, heritage beetroot	32
Lemon sole on the bone, Portavogie prawn, spiced butter	28
Slow cooked ox cheek, roasted loin, black garlic, smoked bone marrow	32
Roast fillet of John Dory, celeriac, salsify, Kilkeel crab	32
Roast red-legged partridge, sweetcorn, girolles	30
Indian spiced monkfish, tandoori, potato samosa, cucumber raita	32
Roast new season lamb, W&B merguez sausage, ricotta	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Game pie, pot roasted pheasant, smoked bacon, celeriac	30
Fillet of halibut, sauce Véronique, smoked bacon, morels	33
28 day dry aged tomahawk (sharing for 2), choice of sides, peppercorn	98

Baby potatoes, seaweed butter	6
Hand cut chips	6
Spiced muhammara, roasted roots, mixed seeds	6
Mixed greens, hazelnut brown butter	6

Miso caramel tart, citrus cream	9
Caramelised pastry, spiced apple, whey caramel	12
Chocolate & passionfruit	9
Crème caramel, rum & raisin	9
Damson chiboust	9
Pistachio & cherry choux bun, camomile sauce	9
Buttermilk panna cotta, pear, brown butter financier	9
Lime soaked savarin, white chocolate	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
- Please note our game dishes may contain shot

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Steamed venison brioche bun, game broth, smoked bacon
Cauliflower croquette, parmesan, hazelnut brown butter (v)
Jerusalem artichoke velouté, warm crab crumpet

Roast & confit rump of lamb, cucumber & mint gremolata
Twice baked three cheese soufflé, pear & walnut salad (v)
Butter poached fillet of coley, roasted cauliflower
Roast red-legged partridge, sweetcorn, girolles

Hand cut chips	6
Baby potatoes, seaweed butter	6
Spiced muhammara, roasted roots, mixed seeds	6
Mixed greens, hazelnut brown butter	6

Spiced pineapple sponge, vanilla
Chocolate & passionfruit
Baked cheesecake, damson jam

- 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

