

# WINE & BRINE

## A LA CARTE

|                                                        |    |
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| 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  |

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| Chicken liver parfait, celeriac remoulade, toasted brioche        | 12 |
| 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 |
| Salad of Kilkeel crab, artichoke, navets, brown crab taramasalata | 12 |
| W&B black pudding, smoked Gubeen, colcannon                       | 12 |
| Heritage beetroot, W&B ricotta, mixed seed crackers               | 11 |
| Shellfish ravioli, Kilkeel crab, bisque                           | 14 |
| Pulled lamb taco, chimichurri, smoked yoghurt                     | 12 |
| Mediterranean fish soup, saffron rouille, garlic croûtons         | 12 |

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| Roast mallard breast, confit leg, heritage beetroot, orange           | 32 |
| Day Boat sole on the bone, potted shrimp                              | 28 |
| Slow cooked ox cheek, roasted loin, mushroom XO, smoked bone marrow   | 32 |
| Roast fillet of John Dory, celeriac, salsify, Kilkeel crab            | 32 |
| Spiced monkfish, smoked tikka masala, lime chutney, potato samosa     | 32 |
| Roast new season lamb, W&B black pudding, black garlic                | 32 |
| Twice baked cheese soufflé, pickled pear, walnut (v)                  | 26 |
| Game pie, smoked bacon, celeriac                                      | 30 |
| Roast Red Leg partridge, sweetcorn, girolles                          | 30 |
| Fillet of halibut, roast potato broth, smoked bacon, morels           | 33 |
| 28 day dry aged tomahawk (sharing for 2), choice of sides, peppercorn | 98 |

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|------------------------------------------------------------|---|
| Baby potatoes, seaweed butter                              | 6 |
| Hand cut chips                                             | 6 |
| Pumpkin muhammara, roast Crown prince pumpkin, mixed seeds | 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

# WINE & BRINE

**LUNCH THUR - SAT 12 - 2pm**

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

**2 COURSE £25 / 3 COURSE £30**

Game broth, confit pheasant leg dumpling, smoked bacon

Heritage beetroot, W&B ricotta, mixed seed crackers

Torched mackerel, Nam Jim, warm crumpet

Roast rump of lamb, W&B black pudding, black garlic

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

Butter poached fillet of coley, mushroom XO, celeriac

Roast Seaview Farm chicken, girolles, sweetcorn

|                                        |   |
|----------------------------------------|---|
| Green leaf salad, vinaigrette dressing | 5 |
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| Hand cut chips | 6 |
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|-------------------------------|---|
| Baby potatoes, seaweed butter | 6 |
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|------------------------------------------------------------|---|
| Pumpkin muhammara, roast Crown Prince pumpkin, mixed seeds | 6 |
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Warm rice pudding, apple compote, apple sorbet

Chocolate, hazelnut, vanilla

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

