

WINE & BRINE

A LA CARTE

Torched pollock 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

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

Baronscourt venison haunch, heritage beetroot, pastilla	32
Day Boat sole on the bone, potted shrimp	28
Slow cooked ox cheek, mushroom XO, smoked bone marrow	32
Roast fillet of cod, glazed salsify, mushroom tortellini, celeriac	33
Spiced monkfish, smoked tikka masala, courgette chutney, samosa	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Roast mallard, game pie, crab apple	32
Seaview Farm chicken, sweetcorn, girolles, stuffed wing	33
Roast new season lamb, W&B merguez sausage, smoked aubergine	32
Fillet of halibut, roast potato broth, smoked bacon, turnip	33
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98

Baby potatoes, seaweed butter	6
Hand cut chips	6
Green leaf salad, vinaigrette dressing	5
Garlic creamed cabbage	6

Caramelised pastry, spiced apple, whey caramel	12
W&B 'Jaffa Cake', vanilla	9
Crème caramel, rum & raisin	9
Miso caramel tart, citrus cream	9
Damson chiboust	9
Hazelnut vanilla choux bun, coffee caramel sauce	9
Buttermilk panna cotta, pear, warm madeleine	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

Caramelised onion brioche, celeriac velouté, apple & hazelnut (v)

Venison pappardelle, smoked fat crumb, parmesan

Cured pollock, W&B sriracha, warm crumpet

Ox cheek faggot, smoked bacon & mushroom, Bordelaise sauce

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

Steamed fillets of plaice, shellfish, sauce Véronique

Stuffed Seaview Farm chicken, sweetcorn, girolles, roast chicken skin butter

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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Garlic creamed cabbage	6
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Tiramisu

Chocolate & miso, hazelnut, vanilla

Fig & almond tarte fine, fig leaf ice cream

- 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

