

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
Salmon crudo, W&B sriracha, warm crumpet	12
Pâté en croûte, pistachio, Madeira, truffle & shallot	12
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
Shellfish ravioli, Kilkeel crab, bisque	

14

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, mushroom agnolotti, celeriac, brown crab	33
Spiced monkfish, smoked tikka masala, courgette chutney, samosa	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Game pie, smoked bacon, celeriac	28
Seaview Farm chicken, sweetcorn, girolles	33
Roast new season lamb, W&B merguez sausage, smoked aubergine	32
Fillet of halibut, morels, Portavogie prawn, sauce Véronique	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
Honey & mustard glazed carrots, spiced seeds	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
Pistachio & cherry choux bun, camomile 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

Crown Prince pumpkin & sage rotolo, hazelnut brown butter

Venison pappardelle, smoked fat crumb, parmesan

Mediterranean fish soup, garlic croûtons, saffron rouille

Ox cheek faggot, smoked bacon & mushroom, Bordelaise sauce

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

Fillet of red gurnard, roast bone sauce, harissa fishcake

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

Green leaf salad, vinaigrette dressing 5

Hand cut chips 6

Baby potatoes, seaweed butter 6

Honey & mustard glazed carrots, spiced seeds 6

Miso caramel, nougatine, citrus cream

Chocolate & coffee, 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

