

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

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
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

Baronscourt venison haunch, heritage beetroot, pastilla	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 brill, celeriac, salsify, brown crab	30
Spiced monkfish, smoked tikka masala, courgette chutney	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Roast fillet of John Dory, shellfish rice	32
Game pie, smoked bacon, celeriac	30
Seaview Farm chicken, sweetcorn, girolles	33
Roast new season lamb, W&B black pudding, black garlic	32
Fillet of halibut, roast potato broth, 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
Green leaf salad, vinaigrette dressing	6
Crushed root vegetables, black pepper	6

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

Crown Prince pumpkin velouté, brioche bun, marmite butter

Chicken liver parfait, celeriac remoulade, toasted brioche

Torched mackerel, Nam Jim, warm crumpet

Slow cooked pork belly, W&B black pudding, crab apple

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

Fillet of coley, shellfish rice, tempura

Seaview Farm chicken, girolles, sweetcorn

Green leaf salad, vinaigrette dressing	5
--	---

Hand cut chips	6
----------------	---

Baby potatoes, seaweed butter	6
-------------------------------	---

Crushed root vegetables, black pepper	6
---------------------------------------	---

Warm apple sponge, vanilla

Chocolate, hazelnut

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

