

WINE & BRINE

Tasting Menu

SNACKS

Portavogie prawn tempura, W&B sriracha

Pigs head doughnut, malt vinegar, Lough Neagh smoked eel

Green Goodness Farm tomato tartlet, whipped ricotta

BREAD

Homemade breads, cultured butter

RAVIOLI

Kilkeel crab ravioli, prawn bisque

(Suggested glass of Domaine Gueguen Chablis, France £15)

MONKFISH

Indian spiced monkfish, lentil dahl, cashew & coriander

(Suggested glass of Franz & Friends Grüner Veltliner, Austria £11)

VENISON

Venison haunch, game pie

(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12)

(Selection of Irish cheese & homemade biscuits £12 supp)

PEAR

White chocolate

SOUFFLÉ

Cherry, vanilla

(Suggested glass of Orange Muscat, California £9)

£85 per person

- Please advise us of any allergies or dietary requirements
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Tasting menu is for the whole table

