

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, chilli & coriander

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Torched pollock tartlets, ponzu, wasabi mayo

BREAD

Homemade sourdough bread, cultured butter

RAVIOLI

Shellfish ravioli, Kilkeel crab, bisque

(Suggested glass of Castro Martin Albariño, Spain £10.50)

HALIBUT

Morels, sauce Véronique

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

VENISON

Sika venison, heritage beetroot, pastilla

(Suggested glass of Peth - Wetz Spatburgunder, Germany £10.50)

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

FIG & DAMSON

Fig leaf ice cream, damson

CARAMELISED PASTRY

Spiced apple, whey caramel

(Suggested glass of Essencia Orange Muscat, California £9)

£80 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

