

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

PÂTÉ EN CROÛTE

Pistachio, Madeira, truffle & shallot

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

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

CHOCOLATE & ORANGE

(Suggested glass of Elysium Black 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

