

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, chilli & coriander

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

Torched mackerel tartlets, ponzu, wasabi mayo

BREAD

Homemade sourdough bread, cultured butter

RAVIOLI

Shellfish ravioli, shellfish bisque

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

MONKFISH

Spiced monkfish, curry laksa, Portavogie prawn

(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £11.00)

OX CHEEK

Slow cooked ox cheek, dry aged Angus Beef, mushroom XO

(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12.00)

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

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