

# WINE & BRINE

## A LA CARTE

Torched pollan 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
Beef cheek beignet, parsley velouté	12
Salmon crudo, W&B sriracha, warm crumpet	12
Wood pigeon terrine, celeriac, Madeira, grilled sourdough	12
Stuffed courgette flower, Kilkeel crab, shellfish bisque	14
Conway Farm cherry tomatoes, whipped ricotta, Bloody Mary dressing	11
Beef tartare, W&B sriracha	12
Pulled lamb taco, chimichurri, smoked yoghurt	12
W&B black pudding, crispy hen's egg	12
Whole plaice on the bone, capers, samphire, prawn	28
Roast new season lamb, W&B merguez sausage, smoked aubergine	32
Slow cooked ox cheek, mushroom XO, black garlic	32
Roast fillet of cod, Kilkeel crab, salt cod brandade, summer barigoule	33
Spiced monkfish, curry laksa, Portavogie prawn	32
Twice baked cheese soufflé, pickled pear, walnut (v)	26
Seaview Farm chicken breast, pie, smoked bacon & leek	33
Roast wood pigeon, heritage beetroot, pastilla	30
Roast fillet of halibut, pickled ginger dashi, braised squid	33
28 day dry aged sirloin (sharing for 2), choice of sides, peppercorn	98
New potatoes, seaweed butter	6
Hand cut chips	6
Green leaf salad, vinaigrette dressing	5
Charred cabbage, romesco, smoked almonds	6
Chocolate & coffee, milk ice cream	9
Crème caramel, rum & raisin	9
Miso caramel tart, passion fruit sorbet	9
Coconut & yuzu parfait	9
White chocolate and strawberry mille-feuille	9
Hazelnut vanilla choux bun, coffee caramel sauce	9
Buttermilk panna cotta, Victoria plum, yogurt sorbet	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

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**LUNCH THUR - SAT 12 - 2pm**

**EARLY EVENING MENU ( THUR & FRI 5.30pm - 6.30pm )**

**2 COURSE £25 / 3 COURSE £30**

Conway Farm cherry tomatoes, whipped ricotta, Bloody Mary dressing (v)  
Spiced lamb kofta, smoked yogurt, cucumber  
Salmon crudo, horseradish cream, pickled beetroot

Roast wood pigeon, pastilla, heritage beetroot  
Rump of lamb, W&B black pudding, confit garlic  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried fillet of coley, shellfish rice, fermented celeriac

Green leaf salad, vinaigrette dressing	5
Hand cut chips	6
New potatoes, seaweed butter	6
Charred cabbage, romesco, smoked almonds	6

Chocolate & miso, milk ice cream  
Baked 'Beauty of Bath' apple, apricot, cardamom custard  
Hazelnut parfait, nougatine, malt 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

