

# WINE & BRINE

## Private dining room menu

### Sample

Crispy pig's head croquette, celeriac remoulade  
Charred baby gem, houmous, sunflower & pumpkin seeds  
Smoked & cured salmon crêpe, pickled fennel, caviar

Middle White pork, date, cumin, carrots  
Fillet of cod, romesco, octopus  
Roast rump of lamb, broad beans, peas

Sirloin ( choice of sauce, chips) supp 8

Chocolate, salted caramel, hazelnut  
Trifle  
Treacle tart, vanilla

Selection of Irish cheese, homemade crackers, chutney supp 5

£35 per person

- *Please inform a member of staff of any food intolerances or allergies upon arrival*
  - *Pre- orders are required for all parties over 14 people*
- *Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff*



**NATIONAL  
RESTAURANT  
AWARDS  
2018 Winner**