

WINE & BRINE

SUNDAY MENU

11th October

Venison pappardelle, smoked fat crumb, parmesan
Beetroot hummus, mixed seed crackers (v)
Smoked haddock kedgeriee
Green Goodness Farm tomato salad, whipped ricotta, mixed seed cracker (v)
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Cured coley, jalapeño, elderflower, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Chicken, truffle & foie gras terrine, Madeira
Portavogie prawn tempura, W&B sriracha (supp £4)
Mediterranean fish soup, saffron rouille, parmesan, croutons
Chicken liver parfait, celeriac remoulade

Lemon sole tempura, warm tartare sauce
Confit pork jowl, burnt apple, W&B black pudding
Plaice on the bone, prawn, capers, parsley
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Seaview Farm chicken & leek pie, morel sauce
Indian spiced monkfish, lentil dahl, cashew & coriander
Seafood bouillabaisse (coley, brill, crevettes), saffron rouille, fennel (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, pulled shoulder, harissa, smoked yoghurt
Game pie, roast Sika venison haunch (supp £2)

(Mains served with roast potatoes, Crown Prince pumpkin, muhammara, seeds)

Chocolate pavé, nougatine, vanilla
Blackberry & vanilla Arctic Roll
Caramelised pastry, spiced apple, whey caramel (sharing for 2) (supp £4)
Peanut & salted caramel choux bun
Baked cheesecake, cultured cream
Crème fraîche parfait, Amarena cherry
Warm madeleines, tea soaked prunes, butterscotch sauce
Bakewell tart, vanilla
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £45

- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please advise server of any dietary requirements