

WINE & BRINE

SUNDAY MENU

12th April

Mediterranean fish soup, garlic croutons, saffron rouille
Seaview Farm chicken & truffle terrine
W&B prawn toast, pickled carrot, sesame
Cured trout, W&B sriracha, warm crumpet
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, fermented potato bread, wild garlic
Thornhill duck ravioli, spring broth
Pigs head doughnut, smoked eel, malt vinegar
Ricotta & spinach rotolo, mushroom, black truffle
Pressed heritage beetroot, W&B whipped ricotta, mixed seed cracker
Mixed fish tempura, W&B hot sauce (supp £4)

Roast monkfish, saffron rouille, bouillabaisse sauce
Lemon sole on the bone, Portavogie prawn, wild garlic
Roast rump of veal, broad beans, young peas, wild garlic
Seaview Farm roast chicken, stuffed wing, celeriac
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast Thornhill duck breast pie
Pan fried fillet of trout, Conway Farm asparagus, Kilkeel crab, young peas
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast leg of spring lamb, braised shank, wild garlic Kiev, peas & mint (sharing for 2)

(Mains served with roast potatoes & Vichy carrots, herb pesto)

Chocolate Nemesis, cultured cream, mezcal
Gin soaked savarin, white chocolate, amarena cherries
Custard tart, malt, cultured cream
Chocolate & passionfruit
Crème fraîche parfait, szechuan blood orange
Hazelnut praline choux bun
Caramelised pastry, roast pineapple, vanilla
Warm financier ?
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