

WINE & BRINE

SUNDAY MENU

12th OCTOBER

Crown Prince pumpkin and sage rotolo, hazelnut brown butter
Fish crudo, W&B sriracha, warm crumpet
Torched pollock tartlets, ponzu, wasabi mayo
W&B black pudding, smoked Gubeen, colcannon
Venison pappardelle, roasted crumb, parmesan
Portavogie prawn tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)
Pâté en croûte, pistachio, Madeira, truffle & shallot
Mediterranean fish soup, garlic croûtons, saffron rouille
Slow cooked ox cheek, potato cream, smoked fat crumb (supp £2)
Heritage beetroot, W&B ricotta, mixed seed crackers

Roast fillet of cod, shellfish, sauce Véronique
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Game pie, smoked bacon, celeriac
Whole day boat sole on the bone, potted shrimp
Baronscourt venison haunch, heritage beetroot, pastilla (supp £3)
Seaview Farm chicken breast, sweetcorn, girolles
New season lamb rump, W&B merguez sausage, smoked aubergine purée
Fillet of coley, roast bone sauce, harissa fishcake, Kilkeel crab
Spiced monkfish, smoked tikka masala, courgette chutney, samosa

(Mains served with roast potatoes & crushed root vegetables, black pepper)

Fig & almond tart, fig leaf ice cream
Crème caramel, rum & raisin
Damson chiboust
Chocolate & coffee, hazelnut, vanilla
Caramelised pastry, spiced apple, whey caramel (supp £3)
Buttermilk panna cotta, pear, brown butter financier
Pistachio & cherry choux bun, chamomile sauce
Miso caramel tart, citrus cream
Lime soaked savarin, white chocolate
Bread and butter pudding, vanilla
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- A discretionary 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

