

WINE & BRINE

SUNDAY MENU

14th June

Slow cooked veal shin ravioli, peas & broad beans
Mediterranean fish soup, saffron rouille, parmesan
W&B prawn toast, pickled carrot, sesame
Torched mackerel, smoked almonds, warm crumpet
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, soft poached hens egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
W&B hummus, mixed seed crackers
Portavogie prawn tempura, Nam Jim (supp £4)
Fish crudo, elderflower, jalapeño, wasabi, fermented potato bread

Roast saddle of rabbit, garlic Kiev
Dover sole on the bone, prawn, capers, parsley
Roast Seaview Farm chicken, artichoke barigoule
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Fillet of wild halibut, peas, Kilkeel crab
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of spring lamb, spiced merguez, smoked yoghurt
Pan roasted monkfish, saffron rouille, bouillabaisse sauce, braised fennel
Roast veal haunch, morels, broad beans
Pan roasted fillet of coley, stuffed courgette flower, roast bone sauce

(Mains served with roast potatoes, broccoli & hazelnut brown butter)

Lemon curd, pistachio, amarena cherries
Chocolate pavé, cultured cream, mezcal
Gin soaked savarin, white chocolate, lime
Miso caramel tart, orange, mascarpone sorbet
Irish coffee Opéra cake
Crème fraîche parfait, macerated strawberries, elderflower
Hazelnut praline choux bun
Caramelised pastry, poached peach & tonka bean cremeaux
Elderflower & gooseberry trifle
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