

WINE & BRINE

SUNDAY MENU

14th SEPT

Salmon crudo, W&B sriracha, warm crumpet
Pulled lamb taco, chimichurri, smoked yoghurt
W&B black pudding, crispy hen's egg, parsley velouté
Pressed pigeon terrine, pistachio, stone fruit, Madeira jelly
Venison tartare, walnut ketchup
Portavogie prawn tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Chicken liver parfait, celeriac remoulade
Stuffed courgette flower, Kilkeel crab, shellfish bisque (supp £2)
Braised ox cheek, shallot, beef consommé, pumpkin
Heritage beetroot, whipped ricotta, mixed seed crackers(v)

Pressed pork belly, W&B black pudding, Bramley apple
Roast fillet of cod, courgette flower, Conway Farm tomatoes, shellfish
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast spiced monkfish, curry laksa sauce
Whole Skate wing on the bone, capers, samphire, prawn
Seaview Farm chicken & leek pie
New season lamb rump, W&B merguez sausage, smoked aubergine purée
Baronscourt venison haunch, heritage beetroot, pastilla (supp £3)
Fillet of halibut, pickled ginger dashi, braised squid

(Mains served with roast potatoes & honey & mustard glazed carrots)

Crème caramel, rum & raisin
Coconut & yuzu parfait
Caramelised pastry, spiced apple, whey caramel (supp £3)
Buttermilk panna cotta, local damson, yoghurt sorbet
Hazelnut & vanilla choux bun, coffee caramel sauce
Miso caramel tart, passion fruit sorbet
Strawberry & white chocolate mille feuille, lemon verbena
Chocolate & orange, malt ice cream
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

