

WINE & BRINE

SUNDAY MENU

15th Feb

Smoked fish kedgerree

Lord Lurgan broth, confit chicken, basmati rice, chilli

W&B prawn toast, pickled carrot, sesame

Pig's head doughnuts, malt vinegar, smoked eel

Cured trout, W&B sriracha, warm crumpet

Mixed fish tempura, cashew satay (supp £4)

Chicken liver parfait, stone fruit chutney

Shellfish ravioli, bouillabaisse (supp £2)

W&B black pudding, colcannon, smoked Gubeen

Soft taco, pulled lamb, chimichurri, smoked yoghurt (supp £2)

Soft poached hen's egg, mushroom fricassée, rocket (v)

Monkfish Wellington, shellfish béarnaise (sharing for 2)

Slow cooked pork jowl, mushroom XO

Roast fillet of halibut, celeriac, blood orange, sauce Maltaise, Kilkeel crab

Thornhill duck pie, breast, salt baked celeriac

Twice baked three cheese soufflé, pickled pear & walnut salad (v)

Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)

Plaice on the bone, Portavogie prawn, sauce Véronique

Roast rump of lamb, pressed belly, confit garlic

Char siu monkfish, tenderstem broccoli, chilli, coriander

Roast Seaview Farm chicken, stuffed wing, mushroom

Baronscourt venison haunch, W&B black pudding

Pan fried fillet of coley, warm tartare sauce, crispy potato

(Mains served with roast potatoes & roasted roots, honey miso glaze, mixed seeds)

Walnut & amaretto cake, smoked cream

Passionfruit tart, citrus crème fraîche

Gin soaked savarin, white chocolate, lemon & almonds

Bread & butter pudding, warm custard, vanilla

Chocolate & cherry

Baked rice pudding parfait, malt ice cream

Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2) (supp £4)

Hazelnut praline choux bun, coffee & chocolate

Vanilla custard, rhubarb, caramelised white chocolate

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

