

WINE & BRINE

SUNDAY MENU

W&B black pudding, crispy pheasant egg
Beef tartare, smoked egg yolk
Chicken liver parfait, stoned fruit chutney
Mixed fish tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Trout crudo, elderflower dressing, warm crumpet
Braised ox cheek beignet, lovage velouté
Portavogie Prawn ravioli, shellfish bisque (supp £4)
Seaview Farm chicken and duck terrine, celeriac, Madeira
Beef cheek agnolotti, summer consommé
Smoked beetroot, whipped ricotta, mixed seed crackers
Mediterranean fish soup, garlic croutons, saffron rouille

Thornhill duck en croûte
Fillet of halibut, stuffed courgette flower, shellfish (supp £4)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast fillet of cod, peas, Kilkeel crab
New season lamb, spiced kofta, smoked yoghurt
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Slow cooked Saddleback pork, burnt apple purée, W&B black pudding Roast
spiced monkfish, curry laksa, prawn
Whole lemon sole on the bone, capers, prawns (supp £4)
Roast Seaview Farm chicken, stuffed wing, girolles

(Mains served with roast potatoes & vichy carrots)

Custard tart
Chocolate and vanilla
Crème caramel, apricot and ginger
Caramelised hazelnut parfait
Sour cherry financier, custard
Goodberry Farm strawberry savarin, white chocolate
Sticky toffee 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