

# WINE & BRINE

## SUNDAY MENU

15th March

Mediterranean fish soup, garlic croûtons, saffron rouille, parmesan  
Thornhill duck, foie gras & ham knuckle terrine  
W&B prawn toast, pickled carrot, sesame  
Cured trout, W&B sriracha, warm crumpet  
Chicken liver parfait, stone fruit chutney  
Shellfish ravioli, bisque (supp £2)  
W&B black pudding, colcannon, smoked Gubeen  
Thornhill duck ravioli, Jerusalem artichoke, hazelnut  
Pigs head doughnut, smoked eel, malt vinegar  
Heritage beetroot hummus, blood orange, mixed seed cracker (v)  
Portavogie prawn tempura, W&B hot sauce (supp £4)

Roast monkfish, peas, smoked bacon, horseradish velouté  
Slow cooked pork jowl, mushroom XO, W&B black pudding  
Thornhill duck pie, breast, salt baked celeriac  
Roast fillet of John Dory, blood orange, Kilkeel crab, sauce Maltaise  
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, roast bone sauce  
Roast rump of lamb, rolled belly, smoked yoghurt  
Seaview Farm roast chicken, stuffed wing, wild garlic  
Roast saddle of rabbit, young peas, oyster mushroom

(Mains served with roast potatoes & Vichy carrots, wild garlic)

Baked chocolate & ricotta torte, cultured cream  
Rum soaked savarin, white chocolate, caramelised pineapple  
Rhubarb Eton Mess  
Miso caramel tart, chestnut cream  
Coffee Opéra, vanilla  
Baked rice pudding parfait, malt ice cream  
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2) (supp £4)  
Hazelnut praline choux bun  
Warm madeleines, stone fruit, butterscotch, clotted cream  
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

