

WINE & BRINE

SUNDAY MENU 16th NOVEMBER

Cauliflower croquette, parmesan, hazelnut brown butter (v)
Salmon crudo, W&B sriracha, warm crumpet
Torched mackerel tartlets, ponzu, wasabi mayo
W&B black pudding, smoked Gubeen, colcannon
Venison pappardelle, roasted crumb, parmesan
Portavogie prawn tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)
Pâté en croûte, pistachio, Madeira, truffle & shallot
Pulled lamb taco, chimichurri, smoked yoghurt
Heritage beetroot, W&B ricotta, mixed seed crackers (v)
Artichoke velouté, warm crab crumpet

Roast fillet of John Dory, celeriac, salsify, brown crab
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Fillet of halibut, roasted cauliflower, morel, smoked bacon
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Game pie, roast mallard, smoked bacon, celeriac, mushroom
Whole lemon sole on the bone, potted shrimp butter
Roast and confit red-legged partridge, sweetcorn, girolles
New season lamb rump, W&B black pudding, gremolata
Indian spiced monkfish, masala, potato samosa, cucumber raita
Roast Baronscourt venison haunch, heritage beetroot

(Mains served with roast potatoes & roasted root vegetables, honey & miso glaze, mixed nuts)

Sticky toffee pudding, stout caramel, vanilla
Baked cheesecake, damson jam
Crème caramel, rum & raisin
Damson chiboust
Chocolate & passionfruit
Caramelised pastry, spiced apple, whey caramel (for 2 sharing)
Buttermilk panna cotta, pear, brown butter financier
Hazelnut & vanilla choux bun
Miso caramel tart, citrus cream
Lime soaked savarin, 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
- Please note our game dishes may contain shot

