

WINE & BRINE

SUNDAY MENU

17th May

White onion velouté, smoked haddock, fermented potato bread

W&B prawn toast, pickled carrot, sesame

Cured trout, ginger, lemongrass, chilli, warm crumpet

Chicken liver parfait, celeriac remoulade

Kilkeel crab vol au vent, creamed leeks, brown crab sabayon

Shellfish ravioli, bisque (supp £2)

W&B black pudding, soft poached hen's egg, brown butter sabayon

Thornhill duck ravioli, spring broth

Pigs head doughnut, smoked eel, malt vinegar

Heritage beetroot hummus, mixed seed cracker

Portavogie prawn tempura, W&B sriracha sauce (supp £4)

Roast saddle of rabbit, broad beans, peas

Pan roasted lemon sole on the bone, Atlantic prawn, capers, parsley

Seaview Farm roast chicken, stuffed wing, celeriac

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

Pan roasted fillet of gurnard, warm tartare sauce

Roast Thornhill duck breast, pie

Wild halibut, Conway Farm asparagus, Kilkeel crab, young peas

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

Roast leg of spring lamb, spiced kofta, smoked yoghurt

Pan roasted monkfish, saffron rouille, bouillabaisse sauce, braised fennel

(Mains served with roast potatoes & honey roast carrots)

Warm madeleines, butterscotch sauce, vanilla

Chocolate pavé, cultured cream, mezcal

Gin soaked savarin, white chocolate, amarena cherries

Lemon Meringue

Irish coffee Opéra cake

Mango parfait, passion fruit sorbet

Hazelnut praline choux bun

Caramelised pastry, apricot & ginger

Treacle sponge, miso caramel, brioche ice 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

