

# WINE & BRINE

## SUNDAY MENU

18th Jan

Heritage beetroot, whipped ricotta, mixed seed crackers (v)

Cured salmon, W&B sriracha

Pheasant lasagne, mushroom & black truffle

Portavogie prawn tempura, cashew satay (supp £4)

Pigs head doughnut, smoked eel, malt vinegar

Chicken liver parfait, celeriac remoulade, stone fruit chutney

Shellfish ravioli, bisque (supp £2)

Artichoke velouté, pickled walnuts, Kilkeel crab

Venison pappardelle, parmesan, smoked fat crumb

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

Pâté en croûte, damson jam

Venison steamed suet pudding

Roast fillet of halibut, celeriac, brown crab

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

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

Game pie, celeriac, mushroom

Fillet of cod, tenderstem broccoli, Portavogie prawn

New season lamb rump, pressed belly, gremolata

Indian spiced monkfish, tandoori, cucumber raita, courgette chutney

Roast Thornhill duck breast, game sausage, heritage beetroot, cranberry (supp £3)

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

Spiced orange cake, custard & vanilla

Stone fruit parfait, brown sugar tuile

Cranberry Bakewell, ripple ice cream

Gin soaked savarin, white chocolate, lemon & almonds

Pistachio chiboust, mixed winter berries

Chocolate & miso, vanilla

Warm pear sponge, whey caramel, vanilla

Hazelnut praline choux bun, coffee & chocolate

Rhubarb & tonka bean panna cotta, warm brown butter financier

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