

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