

WINE & BRINE

SUNDAY MENU

19th April

Leek & potato vichyssoise, smoked haddock, fermented potato bread
Seaview Farm chicken & truffle terrine
W&B prawn toast, pickled carrot, sesame
Cured trout, W&B sriracha, warm crumpet
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, colcannon, smoked Gubeen
Thornhill duck ravioli, spring broth
Pigs head doughnut, smoked eel, malt vinegar
Ricotta & spinach rotolo, mushroom, black truffle
Pressed heritage beetroot, W&B whipped ricotta, mixed seed cracker
Portavogie prawn tempura, W&B hot sauce (supp £4)

Roast leg of spring lamb, braised shank, wild garlic Kiev, peas & mint (sharing for 2)
Pan roasted skate wing, Portavogie prawn, wild garlic
Roast rump of veal, broad beans, young peas, wild garlic
Seaview Farm roast chicken, stuffed wing, celeriac
Wine & Brine Fish pie
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast Thornhill duck breast, pie
Pan fried fillet of trout, Conway Farm asparagus, Kilkeel crab, young peas
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast monkfish, saffron rouille, bouillabaisse sauce

(Mains served with roast potatoes & Vichy carrots, herb pesto)

Chocolate Nemesis, cultured cream, mezcal
Gin soaked savarin, white chocolate, lime
Custard tart, malt, cultured cream
'Baked' Alaska, amarena cherries
Chocolate & passionfruit
Crème fraîche parfait, szechuan blood orange
Hazelnut praline choux bun
Caramelised pastry, roast pineapple, vanilla
Warm financier, spiced apple, custard
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