

# WINE & BRINE

## SUNDAY MENU

**1st Feb**

Heritage beetroot, whipped ricotta, mixed seed crackers (v)  
Torched mackerel, W&B sriracha, warm crumpet  
Portavogie prawn tempura, cashew satay (supp £4)  
Chicken liver parfait, celeriac remoulade, stone fruit chutney  
Shellfish ravioli, bisque (supp £2)  
Artichoke velouté, pickled walnuts, apple, warm brioche bun, chicken skin butter  
Venison pappardelle, parmesan, smoked fat crumb  
Soft taco, pulled lamb, chimichurri, smoked yoghurt (supp £2)  
Pâté en croûte, damson jam  
Soft poached hen's egg, mushroom fricassée, rocket (v)

Slow cooked pork jowl, charred hispi cabbage, miso glaze  
Roast fillet of halibut, celeriac, Kilkeel crab, mushroom  
W&B Game pie, Thornhill duck breast, salt baked celeriac (supp £2)  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Whole plaice on the bone, Portavogie prawn, sauce Véronique  
Roast rump of lamb, pressed belly, confit garlic tartlet  
Char siu monkfish, charred pak choi, chilli, coriander  
Baronscourt venison haunch, heritage beetroot, W&B black pudding

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

Walnut & amaretto cake, smoked chantilly cream  
Stone fruit parfait, brown sugar tuile  
Passionfruit tart, citrus crème fraîche  
Gin soaked savarin, white chocolate, lemon & almonds  
Bread & butter pudding, warm custard, vanilla  
Chocolate & cherry  
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)(supp £3)  
Hazelnut praline choux bun, coffee & chocolate  
Vanilla custard, poached rhubarb, ginger crumb  
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