

WINE & BRINE

SUNDAY MENU

1st March

Smoked fish tart, soft poached hen's egg
Stuffed morel mushroom, duck consommé, young peas
W&B prawn toast, pickled carrot, sesame
Cured trout, W&B sriracha, warm crumpet
Portavogie prawn tempura, cashew satay (supp £4)
Chicken liver parfait, stone fruit chutney
Shellfish ravioli, bisque (supp £2)
W&B black pudding, colcannon, smoked Gubeen
Venison pappardelle, parmesan, smoked fat crumb
Ricotta & spinach rotolo, mushroom, black truffle
Pigs head doughnut, smoked eel, malt vinegar

Slow cooked pork jowl, mushroom XO, W&B black pudding
Thornhill duck pie, breast, salt baked celeriac
Roast fillet of halibut, blood orange, scallop tempura, sauce Maitaise
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Plaice on the bone, Portavogie prawn, roast bone sauce
Roast rump of lamb, rolled belly, gremolata
Char siu monkfish, smoked yoghurt, ginger
Roast Seaview Farm chicken, stuffed wing, wild garlic
Pan fried fillet of coley, Kilkeel crab, lentil dahl

(Mains served with roast potatoes & mixed greens, yogurt, toasted almonds)

Brown butter financier, cherry, vanilla custard
Passionfruit tart
Rum soaked savarin, white chocolate, caramelised pineapple
Citrus and pine nut meringue
Chocolate & coffee Opéra
Baked rice pudding parfait, malt ice cream
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2) (supp £4)
Hazelnut praline choux bun
Vanilla custard, rhubarb, caramelised white chocolate
Warm madeleines, stone fruit, butterscotch, clotted 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

