

WINE & BRINE

SUNDAY MENU

20th Sept

Beetroot hummus, mixed seed crackers (v)
Smoked haddock kedgeree
Green Goodness Farm tomato salad, granita (v)
Chicken liver parfait, celeriac remoulade
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Cured coley, jalapeño, elderflower, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Pigeon en croute
Portavogie prawn tempura, W&B sriracha (supp £4)
Mediterranean fish soup, saffron rouille, parmesan, croutons

Confit pork jowl, burnt apple & fennel
Lemon sole on the bone, prawn, capers, parsley (supp £2)
Roast Seaview Farm chicken breast, stuffed wing
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, smoked aubergine, harissa, pressed shoulder
Spiced monkfish, Laksa sauce, Kilkeel crab
Fillet of John Dory, shellfish XO, Jerusalem artichoke
Thornhill duck pie, celeriac & mushroom
Slow cooked veal shin, braised lentils, saffron

(Mains served with roast potatoes, mixed greens, lemon & lovage butter)

Chocolate pavé, nougatine, vanilla
Blackberry & vanilla Arctic Roll
Baked cheesecake, apricot, cultured cream
Gin soaked savarin, white chocolate & damson
Chocolate, miso & hazelnut choux bun
Prune & custard tart
Crème fraîche parfait, strawberries, lemon verbena
Baked apple sponge, warm custard
Date & Guinness sticky toffee, butterscotch sauce
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