

WINE & BRINE

SUNDAY MENU

21st June

Thornhill duck ravioli, summer broth
Mediterranean fish soup, saffron rouille, parmesan
W&B prawn toast, pickled carrot, sesame
Heritage beetroot, whipped ricotta, mixed seed crackers (v)
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, soft poached hens egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
W&B hummus, mixed seed crackers (v)
Portavogie prawn tempura, Nam Jim (supp £4)
Fish crudo, elderflower, jalapeño, wasabi, warm crumpet

Roast saddle of rabbit, garlic Kiev
Lemon sole on the bone, prawn, capers, parsley
Roast Seaview Farm chicken breast, stuffed wing, mushroom fricassée
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of spring lamb, pressed shoulder, peas, broad beans
Pan roasted monkfish, saffron rouille, bouillabaisse sauce, Kilkeel crab
Fillet of wild halibut, stuffed courgette flower (supp £2)
Roast Thornhill duck breast, pie
Pan roasted fillet of coley, roast bone sauce, shellfish XO

(Mains served with roast potatoes, grilled cabbage, romesco & mixed almonds)

Lemon curd, pistachio, amarena cherries
Chocolate pavé, cultured cream, caramel
Gin soaked savarin, white chocolate, apricot & lime
Whey caramel tart, orange, mascarpone sorbet
Irish coffee Opéra cake
Crème fraîche parfait, macerated strawberries, elderflower
Hazelnut praline choux bun
Caramelised pastry, poached peach & white chocolate
Elderflower & gooseberry trifle
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