

WINE & BRINE

SUNDAY MENU

22nd Feb

Smoked fish tart, soft poached hen's egg
Lord Lurgan broth, confit chicken, basmati rice, chilli
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
Pulled lamb taco, chimichurri, smoked yogurt
Ricotta & spinach rotolo, mushroom, black truffle
Pigs head doughnut, smoked eel, malt vinegar

Slow cooked pork jowl, mushroom XO
Thornhill duck pie, breast, salt baked celeriac
Roast fillet of halibut, blood orange, sauce Maitaise, Kilkeel crab
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, sauce Véronique
Roast rump of lamb, rolled belly, gremolata
Char siu monkfish, smoked yoghurt, ginger
Roast Seaview Farm chicken, stuffed wing, mushroom

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

Walnut & amaretto cake, smoked cream
Passionfruit tart, citrus crème fraîche
Gin soaked savarin, white chocolate, lemon & almonds
Bread & butter pudding, warm custard, vanilla
Chocolate & cherry
Baked rice pudding parfait, malt ice cream
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2) (supp £4)
Hazelnut praline choux bun, coffee & chocolate
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

