

WINE & BRINE

SUNDAY MENU

22nd March

Lord Lurgan broth, confit chicken, basmati rice, chilli
Seaview Farm chicken & truffle terrine
W&B prawn toast, pickled carrot, sesame
Cured trout, W&B sriracha, warm crumpet
Chicken liver parfait, stone fruit chutney
Shellfish ravioli, bisque (supp £2)
W&B black pudding, colcannon, smoked Gubeen
Thornhill duck ravioli, spring broth
Pigs head doughnut, smoked eel, malt vinegar
Ricotta & spinach rotolo, mushroom, black truffle
Heritage beetroot hummus, blood orange, mixed seed cracker (v)
Mixed fish tempura, W&B hot sauce (supp £4)

Roast monkfish, tempura of gurnard, saffron rouille, bouillabaisse sauce
Slow cooked pork jowl, mushroom XO, W&B black pudding
Thornhill duck pie, breast, salt baked celeriac
Roast fillet of wild halibut, pea à la française, 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, roast bone sauce
Roast rump of lamb, rolled belly, smoked yoghurt
Seaview Farm roast chicken, stuffed wing, wild garlic
Roast saddle of rabbit, young peas, girolles

(Mains served with roast potatoes & broccoli, yoghurt & toasted almonds)

Baked chocolate & ricotta torte, cultured cream
Rum soaked savarin, white chocolate, caramelised pineapple
Rhubarb Eton Mess
Miso caramel tart, chestnut cream
Coffee Opéra, vanilla
Baked rice pudding parfait, malt ice cream
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2) (supp £4)
Hazelnut praline choux bun
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
- Please advise server of any dietary requirements

