

WINE & BRINE

SUNDAY MENU

23rd August

Crispy olives & goats cheese (v)
Green Goodness Farm tomato salad, basil, granita
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, Vietnamese dressing, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Pigeon en croute
Portavogie prawn tempura, Nam Jim (supp £4)
Grilled peach salad, whipped ricotta, mixed seed crackers (v)
Kilkeel crab and sweetcorn velouté, warm crumpet

Roast wood pigeon, W&B black pudding, heritage beetroot
Brill on the bone, prawn, capers, parsley
Roast and stuffed Seaview Farm chicken breast, broad beans
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, pulled shoulder, smoked aubergine, harissa
Spiced monkfish, Laksa sauce, Kilkeel crab
Fillet of wild halibut, courgette flower tempura, shellfish (supp £2)
Game pie, celeriac, wild mushroom

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

Irish coffee Opera cake
Blackberry Arctic Roll
Baked cheesecake, summer berries
Gin soaked savarin, apricot, white chocolate & lime
Prune & custard tart, cultured cream
Crème fraîche parfait, strawberries, lemon verbena
Raspberry trifle
Chocolate, miso, hazelnut choux bun
Date & Guinness sponge, brown bread ice 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