

WINE & BRINE

SUNDAY MENU

Glazed chicken wing, W&B sriracha, cucumber
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)
W&B black pudding, crispy hen's egg
Pressed pigeon terrine, pistachio, stone fruit, Madeira jelly
Beef tartare, W&B sriracha
Mixed fish tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Torched Lough Neagh pollan, tomato gazpacho, warm crumpet
Chicken liver parfait, celeriac remoulade
Braised ox cheek beignet, parsley velouté
Conway Farm cherry tomatoes, whipped ricotta, Bloody Mary dressing (v)
Pulled lamb taco, chimichurri, smoked yoghurt
Smoked mackerel rillettes, heritage beetroot, mixed seed crackers

New season lamb rump, W&B merguez sausage, smoked aubergine
Roast fillet of cod, roast red pepper, Kilkeel crab (supp £2)
Roast wood pigeon, heritage beetroot, pastilla
Fillet of halibut, pickled ginger dashi, braised squid
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast spiced monkfish, curry laksa sauce
Whole plaice on the bone, capers, samphire, prawn
Seaview Farm chicken pie, leek & smoked bacon

(Mains served with roast potatoes & mixed greens, hazelnut brown butter, pickled raisins)

Baked 'Beauty of Bath' apple sponge, vanilla
Crème caramel, wild blackberries
Coconut & yuzu parfait
Buttermilk panna cotta, Victoria plum
Hazelnut & vanilla choux bun, coffee caramel sauce
Miso caramel tart, passion fruit sorbet
Strawberry & white chocolate mille feuille, sorrel sorbet
Coffee Opéra, vanilla
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please note our game dishes may contain shot

