

WINE & BRINE

SUNDAY MENU

24th May

Mediterranean fish soup, saffron rouille, garlic croutons, parmesan
W&B prawn toast, pickled carrot, sesame
Cured trout, ginger, lemongrass, chilli, warm crumpet
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, soft poached egg, brown butter sabayon
Thornhill duck broth, ravioli
Pigs head doughnut, smoked eel, malt vinegar
Trio of hummus, mixed seed cracker
Portavogie prawn & monkfish tempura, W&B sriracha sauce (supp £4)

Roast saddle of rabbit, broad beans, peas
Pan roasted brill on the bone, Atlantic prawn, capers, parsley
Seaview Farm roast chicken, wild garlic kiev
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast Thornhill duck breast, pie
Roast fillet of halibut, Kilkeel crab, young peas
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast leg of spring lamb, spiced kofta, smoked yoghurt
Pan roasted monkfish, saffron rouille, bouillabaisse sauce, braised fennel

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

Lemon curd, pistachio, Wexford strawberries
Chocolate pavé, cultured cream, mezcal
Gin soaked savarin, white chocolate, amarena cherries
Orange & cardamom custard tart, mascarpone sorbet
Irish coffee Opéra cake
Mango parfait, passion fruit sorbet
Hazelnut praline choux bun
Caramelised pastry, apricot & ginger
Treacle sponge, miso caramel, brioche 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