

WINE & BRINE

SUNDAY MENU

25th Jan

Heritage beetroot, whipped ricotta, mixed seed crackers (v)
Torched mackerel, W&B sriracha, warm crumpet
Seaview Farm chicken & mushroom lasagne, black truffle
Portavogie prawn tempura, cashew satay (supp £4)
Chicken liver parfait, celeriac remoulade, stone fruit chutney
Shellfish ravioli, bisque (supp £2)
Artichoke velouté, pickled walnuts, Kilkeel crab, warm brioche bun
Venison pappardelle, parmesan, smoked fat crumb
Soft taco, pulled lamb, chimichurri, smoked yoghurt (supp £2)
Pâté en croûte, damson jam
Smoked salmon rillettes, cucumber, mixed seed cracker

Slow cooked pork jowl, charred hispi cabbage, miso glaze
Roast fillet of John Dory, celeriac, Kilkeel crab, morels
W&B Game pie, roast Thornhill duck breast, celeriac & mushroom (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Whole plaice on the bone, Portavogie prawn, sauce Véronique
New season lamb rump, pressed belly, confit garlic
Char siu monkfish, yoghurt & coriander
Roast Baronscourt venison haunch, W&B black pudding, heritage beetroot

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

Walnut & amaretto cake, smoked chantilly cream
Stone fruit parfait, brown sugar tuile
Miso caramel tart
Gin soaked savarin, white chocolate, lemon & almonds
Pistachio chiboust, mixed winter berries
Chocolate & blood orange, vanilla
Warm pear sponge, whey caramel, vanilla
Hazelnut praline choux bun, coffee & chocolate
Rhubarb & tonka bean panna cotta, warm brown butter financier
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

