

WINE & BRINE

SUNDAY MENU

26th July

Beef shin brioche bun, summer broth
Chicken liver parfait, pickled celeriac remoulade
Grilled peach & apricot salad, whipped ricotta, mixed seed crackers (v)
Stuffed chicken wing, prawn, sriracha, tzatziki
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
Wood pigeon en croûte
Portavogie prawn tempura, Nam Jim (supp £4)
Fish crudo, elderflower, jalapeño, wasabi, warm crumpet
Spiced veal tartare, smoked crème fraîche, crispy hash brown
Tomato gazpacho, honeydew melon, prawn

Brill on the bone, prawn, capers, parsley
Stuffed Seaview Farm chicken, garlic Kiev
Roast wood pigeon, spiced sweetcorn, puffed grains
Pan roast fillet of coley, pea risotto, stuffed courgette flower
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, spiced kofta, smoked yogurt, W&B sriracha
Spiced monkfish, Laksa sauce, Kilkeel crab
Rosé veal haunch, peas & broad beans
Fillet of halibut, young peas, tempura, shellfish XO (supp £2)
Roast Thornhill duck breast, pie

(Mains served with roast potatoes, mixed greens, almond & raisin butter)

Peach Melba, vanilla
Lemon curd, amarena cherries, vanilla
Gin soaked savarin, white chocolate, apricot & lime
Whey caramel tart, orange, mascarpone sorbet
Irish coffee Opéra cake
Crème fraîche parfait, macerated strawberries
Raspberry & lavender choux bun, lemon & vanilla
Caramelised pastry, poached peach & white chocolate
Treacle sponge, butterscotch sauce, 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

