

WINE & BRINE

SUNDAY MENU

26th OCTOBER

Mediterranean fish soup, saffron rouille, garlic croutons
Salmon crudo, W&B sriracha, warm crumpet
Torched mackerel & Kilkeel crab tartlets, ponzu, wasabi mayo
Slow cooked ox cheek, smoked Gubeen, colcannon
Venison pappardelle, roasted crumb, parmesan
Mixed fish tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)
Pâté en croûte, pistachio, Madeira, truffle & shallot
Pulled lamb taco, chimichurri, smoked yoghurt
Heritage beetroot, W&B ricotta, mixed seed crackers

Roast fillet of brill, celeriac, salsify, brown crab
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Venison pie, smoked bacon, celeriac
Whole day boat sole on the bone, potted shrimp
Slow cooked pork belly, crab apple
Pan fried fillet of coley, shellfish rice
Roast and confit red leg partridge, sweetcorn, girolles
New season lamb rump, W&B black pudding, black garlic
Spiced monkfish, smoked tikka masala

(Mains served with roast potatoes & crushed root vegetables, black pepper)

Bread & butter pudding, vanilla
Fig & almond tart, fig leaf ice cream
Crème caramel, rum & raisin
Damson chiboust
Chocolate & passionfruit
Warm apple sponge, cardamom custard
Buttermilk panna cotta, pear, brown butter financier
Pistachio & cherry choux bun, chamomile sauce
Miso caramel tart, citrus cream
Lime soaked savarin, white chocolate
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

