

WINE & BRINE

SUNDAY MENU

Duck terrine, celeriac, pickled enoki mushrooms
Trio of hummus, crudités, mixed seed crackers (v)
Chicken liver parfait, stoned fruit chutney
Prawn tempura, chilli & coriander
Pigs head doughnut, smoked eel, malt vinegar
Conway Farm asparagus, brown crab mayonnaise, warm crumpet (supp £4)
Mediterranean fish soup, garlic croutons, saffron rouille
Cured trout, W&B sriracha, pink grapefruit
Braised ox cheek beignet, wild garlic velouté
Ajo blanco, crispy olive, goat's cheese, cantaloupe melon (v)
Prawn ravioli, shellfish bisque (supp £3)
Asparagus velouté, crispy pheasant egg, trout

Fillet of cod, smoked bacon, pea à la française
Roast Seaview Farm chicken, potato & truffle galette
Indian spiced monkfish, masala, cucumber raita
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
New season lamb, wild garlic & ricotta, shoulder boulangère
28 day dry aged beef sirloin, Yorkshire pudding, horseradish (supp £2)
Roast Thornhill duck breast, pie
Whole lemon sole on the bone, Portavogie prawn, capers, wild garlic (supp £3)
Saddle of rabbit, girolles, peas
Fillet of halibut, baby turnip, hazelnut, smoked eel

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

Miso caramel tart, passionfruit
Buttermilk & honey panna cotta, rhubarb, pistachio
Chocolate & hazelnut parfait, vanilla
Warm apple financier, custard
Rum & pineapple savarin, white chocolate, passionfruit, lime
Carrot cake, blood orange, walnut, cream cheese
Gâteaux Opéra, vanilla
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

