

WINE & BRINE

SUNDAY MENU

27th Sept

Thornhill duck ravioli, autumn broth
Beetroot hummus, mixed seed crackers (v)
Smoked haddock kedgeriee
Green Goodness Farm tomato salad, whipped ricotta, mixed seed cracker (v)
Chicken liver parfait, celeriac remoulade
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Cured coley, jalapeño, elderflower, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Pigeon en croute
Portavogie prawn tempura, W&B sriracha (supp £4)
Mediterranean fish soup, saffron rouille, parmesan, croutons

Confit pork jowl, burnt apple, W&B black pudding
Plaice on the bone, prawn, capers, parsley
Roast Seaview Farm chicken breast, stuffed wing
Indian spiced monkfish, lentil dahl, cashew & coriander
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, smoked aubergine, harissa, pressed shoulder
Fillet of John Dory, Kilkeel crab, sauce bouillabaisse (supp £3)
Slow cooked veal shin, saffron mash

(Mains served with roast potatoes, cabbage, lemon & lovage butter)

Chocolate pavé, nougatine, vanilla
Blackberry & vanilla Arctic Roll
Baked cheesecake, cultured cream
Gin soaked savarin, white chocolate & peach
Peanut & salted caramel choux bun
Prune & custard tart
Crème fraîche parfait, strawberries, lemon verbena
Baked apple sponge, warm custard
Date & Guinness sticky toffee, butterscotch sauce
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