

WINE & BRINE

SUNDAY MENU

28th June

Thornhill duck ravioli, summer broth
W&B prawn toast, pickled carrot, sesame
Heritage beetroot, whipped ricotta, mixed seed crackers (v)
Crispy olives & goats cheese
Shellfish ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
Thornhill duck and chicken terrine, Madeira, celeriac
Portavogie prawn tempura, Nam Jim (supp £4)
Torched mackerel, elderflower, jalapeño, wasabi, warm crumpet
Spiced veal tartare, smoked crème fraîche, crispy hash brown

Dayboat sole on the bone, prawn, capers, parsley
Stuffed Seaview Farm chicken, mushroom fricassée
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of spring lamb, pressed shoulder, peas, broad beans
Spiced coley, Laksa sauce, Kilkeel crab
Roast veal haunch, artichoke and morels
Fillet of wild halibut, young peas, tempura, shellfish XO (supp £2)
Roast Thornhill duck breast, pie

(Mains served with roast potatoes, grilled cabbage, romesco & mixed almonds)

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, elderflower
Hazelnut praline choux bun
Caramelised pastry, poached peach & white chocolate
Elderflower & gooseberry trifle
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