

# WINE & BRINE

## SUNDAY MENU

W&B duck sausage, crispy hen's egg  
Beef tartare, smoked egg yolk  
Chicken liver parfait, courgette chutney  
Mixed fish tempura, chilli & coriander (supp £4)  
Pigs head doughnut, smoked eel, malt vinegar  
Torched Lough Neagh pollan, W&B sriracha, tomato essence  
Braised ox cheek beignet, parsley velouté  
Stuffed courgette flower, shellfish bisque (supp £4)  
Seaview Farm chicken and duck terrine, celeriac, Madeira  
Smoked beetroot, whipped ricotta, mixed seed crackers  
Soft poached egg, mushroom, celeriac brioche

New season lamb rump, slow cooked shoulder, ricotta (sharing for 2)  
Thornhill duck en croûte  
Fillet of halibut, pickled ginger dashi, broad beans, Portavogie prawn  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast fillet of cod, peas, Kilkeel crab, grilled courgette (supp £3)  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Slow cooked Saddleback pork, burnt apple purée, W&B black pudding                      Roast  
spiced monkfish, curry laksa, prawn  
Whole Lemon sole on the bone, capers, prawns, samphire (supp £4)  
Roast Seaview Farm chicken, stuffed wing, girolles

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

Miso caramel tart, passion fruit sorbet  
Black forest gâteau, cherry  
Crème caramel, apricot and ginger  
Caramelised hazelnut parfait  
Elderflower & whey panna cotta, raspberry, shortbread  
Sticky toffee pudding, vanilla  
Strawberry semifreddo, sorrel sorbet  
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