

# WINE & BRINE

## SUNDAY MENU

29th March

Lord Lurgan broth, confit chicken, basmati rice, chilli  
Seaview Farm chicken & truffle terrine  
W&B prawn toast, pickled carrot, sesame  
Cured trout, W&B sriracha, warm crumpet  
Chicken liver parfait, celeriac remoulade  
Shellfish ravioli, bisque (supp £2)  
W&B black pudding, colcannon, smoked Gubeen  
Thornhill duck ravioli, spring broth  
Pigs head doughnut, smoked eel, malt vinegar  
Ricotta & spinach rotolo, mushroom, black truffle  
Heritage beetroot hummus, blood orange, mixed seed cracker (v)  
Portavogie prawn tempura, W&B hot sauce (supp £4)

Roast monkfish, saffron rouille, bouillabaisse sauce  
Slow cooked pork jowl, mushroom XO, W&B black pudding  
Lemon sole on the bone, Portavogie prawn, herb velouté, wild garlic  
Thornhill duck pie, breast, salt baked celeriac  
Roast fillet of wild halibut, young peas, smoked bacon, Kilkeel crab  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Roast rump of lamb, rolled belly, smoked yoghurt  
Seaview Farm roast chicken, stuffed wing, wild garlic  
Roast saddle of rabbit, young peas, girolles

(Mains served with roast potatoes & broccoli, yoghurt & toasted almonds )

Baked chocolate & ricotta torte, cultured cream  
Rum soaked savarin, white chocolate, caramelised pineapple  
Rhubarb & ginger pavlova, fennel ice cream  
Miso caramel tart, chestnut cream  
Chocolate & passionfruit  
Baked rice pudding parfait, malt ice cream  
Hot cross bun  
Hazelnut praline choux bun  
Warm madeleines, salted lemon & almond, butterscotch, clotted cream  
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

