

# WINE & BRINE

## SUNDAY MENU

Spicy glazed chicken wing, smoked yoghurt, cucumber  
Pâté en croûte, apple & fennel condiment  
Cured trout crudo, wasabi mayo, citrus  
W&B sesame prawn toast  
Venison pappardelle, parmesan, cured egg yolk  
Spiced red pepper muhammara, pickles, mixed seed cracker  
Pig's head doughnuts, malt vinegar, smoked eel  
Poached hen's egg, toasted brioche, W&B sausage, mustard hollandaise  
Chicken liver parfait, celeriac remoulade  
Crispy ox cheek, chimichurri  
Stuffed courgette flower, shellfish bisque, pickled seaweed (supp £3)

Fillet of cod, Kilkeel crab, cauliflower  
28 day dry aged beef sirloin, Yorkshire pudding, horseradish  
Roast Seaview Farm chicken breast, truffle & chicken skin butter  
Lemon sole on the bone, lemon herb butter (supp £5)  
Roast rump of lamb, confit belly, whipped ricotta, heirloom tomato, black olive  
Roasted wood pigeon breast, slow braised lentils, parsley  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried monkfish, celeriac, sauce au poivre  
Roast venison haunch, glazed sausage, salsify (supp £3)

( Mains served with roast potatoes & grilled crown prince pumpkin, miso glaze)

Treacle tart, smoked whiskey cream  
Rum & raisin Baba, white chocolate  
Sticky toffee pudding, honeycomb, vanilla  
Chocolate & miso, hazelnut, salted caramel  
Blackberry savarin, chantilly cream  
Îles flottantes, damson, custard  
Lemon & lime posset, coconut biscuit  
Apricot parfait, chocolate, vanilla  
Selection of Irish cheese & homemade biscuits

3 courses £40

- 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

**WINE & BRINE COCKTAILS - ALL £11**

PALOMA - TEQUILA BLANCO, LIME, GRAPEFRUIT SODA  
 APEROL SPRITZ - APEROL, PROSECCO, SODA  
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME  
 MOSCOW MULE - VODKA, LIME, GINGER BEER  
 PISCO SOUR - PISCO, LIME, EGG WHITE  
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE

**MOCKTAILS £7**

0% GIN BRAMBLE  
 VIRGIN MOJITO  
 0% ARMAGH APPLE GIN SERVE, ELDERFLOWER  
 GOLD & STORMY - RUM (0%), LIME, GINGER

**CHAMPAGNE & SPARKLING WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
PROSECCO DOC SPUMANTE, VENETO, ITALY	9.00	35.00
LANGLOIS CRÉMANT DE LOIRE	12.00	59.00
LAURENT LEQUART, BRUT RESERVE CHAMPAGNE	14.00	75.00
BILLECART SALMON CHAMPAGNE NV		90.00
BOLLINGER NV		99.00

**WHITE**

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA	7.50	25.00
THE LAST STAND CHARDONNAY, AUSTRALIA	7.50	26.00
RENIDEO PINOT GRIGIO, ITALY	7.50	25.00
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
DOMAINE GUEGUEN CHABLIS, FRANCE, 2022	14.00	54.00
VEDILHAN VIOGNIER, FRANCE		32.00
PETH - WETZ RIESLING, GERMANY		35.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA		39.00
LE JADE PICPOUL DE PINET, FRANCE		33.00
LOESS VERDEJO, RUEDA, SPAIN		39.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021		55.00
DOMAINE MANCIAT- PONCET, POUILLY- FUISSÉ LES CRAYS, FRANCE, 2022		60.00
M.& E. ROBLIN, SANCERRE, FRANCE, 2021		70.00
DOMAINE DROUHIN ROSEROCK CHARDONNAY, OREGON, U.S.A., 2019		84.00
OLIVIER LEFLAIVE MONTAGNY 1ER CRU, BURGUNDY, 2022		99.00

**RED**

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	7.50	26.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.25	32.00
LEEUWENKUIL, SHIRAZ, SWARTLAND, SOUTH AFRICA	7.75	29.00
ALTOSUR, MALBEC, ARGENTINA	8.25	32.00
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	9.50	39.00
ALABASTRO, ALENTEJO, PORTUGAL	8.25	32.00
ZENSA PRIMITIVO, ITALY		32.00
RUBUS GARNACHA & TEMPRANILLO, SPAIN		35.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		36.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	11.00	43.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016		43.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
SAINT JOSEPH, COURSONDON SILICE, FRANCE, 2021		65.00
CHÂTEAU LA FLEUR PENIN, ST EMILION GRAND CRU 2020		59.00
PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2019		60.00
MARQUIS DE TERME, MARGAUX, FRANCE, 2018		72.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		92.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		99.00

**ROSÉ**

EL NINOT DE PAPER ROSÉ, SPAIN	7.50	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00