

WINE & BRINE

SUNDAY MENU

2nd August

Beef shin brioche bun, summer broth
Chicken liver parfait, celeriac remoulade
Grilled peach salad, whipped ricotta, mixed seed crackers (v)
Stuffed chicken wing, prawn, sriracha, tzatziki
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
Portavogie prawn tempura, Nam Jim (supp £4)
Torched mackerel, elderflower, jalapeño, wasabi, warm crumpet
Spiced veal tartare, smoked crème fraîche, shoestring chips
Tomato gazpacho, honeydew melon, prawn

Roast wood pigeon, W&B black pudding, puffed grains
Fish pie
Brill on the bone, prawn, capers, parsley
Roast and stuffed Seaview Farm chicken breast
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, pulled shoulder, smoked yoghurt
Spiced monkfish, Laksa sauce, Kilkeel crab
Rosé veal haunch, peas & broad beans
Fillet of halibut, young peas, shellfish (supp £2)
Roast Thornhill duck breast, pie

(Mains served with roast potatoes, mixed greens, lemon & herb butter)

Apricot, yoghurt, ginger & vanilla
Baked cheesecake, summer berries
Gin soaked savarin, white chocolate, apricot & lime
Whey caramel tart, mascarpone sorbet
Chocolate pavé, cultured cream, nougatine
Crème fraîche parfait, macerated strawberries
Raspberry & lemon curd choux bun, lemon & vanilla
Caramelised pastry, poached peach & white chocolate
Sticky toffee pudding, butterscotch sauce, brioche ice 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

