

WINE & BRINE

SUNDAY MENU

30th August

Crispy olives & goats cheese (v)
Chicken liver parfait, celeriac remoulade
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Cured coley, Vietnamese dressing, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Pigeon en croute
Portavogie prawn tempura, Nam Jim (supp £4)
Grilled peach salad, whipped ricotta, mixed seed crackers (v)
Kilkeel crab and sweetcorn velouté, potato bread

Roast wood pigeon, W&B black pudding, heritage beetroot
Lemon sole on the bone, prawn, capers, parsley
Roast and stuffed Seaview Farm chicken breast, broad beans
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 aubergine, harissa
Spiced monkfish, Laksa sauce, Kilkeel crab
Fillet of wild halibut, shellfish XO, tempura (supp £2)
Duck pie, celeriac, wild mushroom

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

Chocolate miso, candied hazelnut
Blackberry Arctic Roll
Baked cheesecake, summer berries
Gin soaked savarin, peach, white chocolate & lime
Prune & custard tart, cultured cream
Crème fraîche parfait, strawberries, lemon verbena
Raspberry trifle
Date & Guinness sponge, brown bread 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