

# WINE & BRINE

## SUNDAY MENU 30th NOVEMBER

Cauliflower croquette, parmesan, hazelnut brown butter (v)  
Torched mackerel, W&B sriracha, warm crumpet  
W&B black pudding, smoked Gubeen, colcannon  
Pheasant lasagne, mushroom & black truffle  
Venison pappardelle, smoked fat crumb, parmesan  
Mixed fish tempura, hazelnut satay (supp £4)  
Pigs head doughnut, smoked eel, malt vinegar  
Chicken liver parfait, celeriac remoulade  
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)  
Pâté en croûte, Madeira, truffle & shallot  
Pulled lamb taco, chimichurri, smoked yoghurt  
Heritage beetroot, W&B ricotta, mixed seed crackers (v)

Roast fillet of cod, morels, celeriac, Kilkeel crab  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Game pie, wild pheasant, smoked bacon, celeriac, mushroom  
Whole brill on the bone, potted shrimp butter  
Roast and confit red-legged partridge, sweetcorn, girolles  
New season lamb rump, W&B black pudding  
Indian spiced monkfish, tandoori, cucumber raita, lime chutney  
Roast Baronscourt venison haunch, Crown Prince pumpkin

(Mains served with roast potatoes & roots, honey & miso glaze, mixed seeds)

Bread & butter pudding, spiced custard  
Christmas pudding parfait, brandy snap  
Pistachio chiboust, cranberry  
Chocolate & clementine  
Warm spiced pear sponge, whey caramel  
Buttermilk panna cotta, mulled wine granita  
Lemon & cherry choux bun, camomile sauce  
Miso caramel tart, citrus cream  
Sherry soaked savarin, poached raisins, white chocolate  
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- Please note we are unable to split bills so only one payment per table
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please note our game dishes may contain shot

