

WINE & BRINE

SUNDAY MENU

Toasted brioche, W&B spiced sausage, soft poached egg
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)
W&B black pudding, smoked Gubeen, crispy potato skin
Pressed pigeon terrine, pistachio, stone fruit, Madeira jelly
Beef tartare, W&B sriracha
Portavogie prawn tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Torched Lough Neagh pollan, W&B sriracha, warm crumpet
Chicken liver parfait, celeriac remoulade
Braised ox cheek beignet, parsley velouté
Conway Farm cherry tomatoes, tomato gazpacho, cantaloupe melon(v)
Pulled lamb taco, chimichurri, smoked yoghurt
Smoked mackerel rillettes, heritage beetroot, mixed seed crackers

Salmon en croute, sauce vin jaune (supp £2)
New season lamb rump, W&B merguez sausage, smoked aubergine
Roast fillet of coley, roast red pepper, Kilkeel crab, summer barigoule
Roast wood pigeon, heritage beetroot, pastilla
Fillet of cod, pickled ginger dashi, braised squid
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast spiced monkfish, curry laksa sauce
Whole plaice on the bone, capers, samphire, prawn
Seaview Farm chicken & leek pie

(Mains served with roast potatoes & mixed greens, hazelnut brown butter, pickled raisins)

Warm Apple sponge, cardamom custard, vanilla
Crème caramel, wild blackberries
Coconut & yuzu parfait
Buttermilk panna cotta, Victoria plum
Hazelnut & vanilla choux bun, coffee caramel sauce
Miso caramel tart, passion fruit sorbet
Strawberry & white chocolate mille feuille, sorrel sorbet
Chocolate & coffee, milk ice cream
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- 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

