

# WINE & BRINE

## SUNDAY MENU

31st May

Mediterranean fish soup, saffron rouille, parmesan  
W&B prawn toast, pickled carrot, sesame  
Cured trout, smoked almonds, warm crumpet  
Chicken liver parfait, celeriac remoulade  
Shellfish ravioli, bisque (supp £2)  
W&B black pudding, soft poached egg, brown butter sabayon  
Thornhill duck broth, ravioli  
Red mullet barigoule, Kilkeel crab  
Pigs head doughnut, smoked eel, malt vinegar  
Mint & lovage hummus, mixed seed cracker  
Portavogie prawn tempura, Nam Jim (supp £4)  
Thornhill duck & chicken terrine, Madeira, celeriac

Roast saddle of rabbit, broad beans, peas  
Pan roasted brill on the bone, Portavogie prawn, capers, parsley  
Seaview Farm roast chicken, stuffed wing, mushroom  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Roast Thornhill duck breast, pie  
Wild halibut fillet, Conway Farm asparagus, warm tartare sauce  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast rump of spring lamb, spiced merguez sausage, smoked yoghurt  
Pan roasted monkfish, saffron rouille, bouillabaisse sauce, braised fennel  
Roast veal haunch, morels, Conway Farm asparagus

(Mains served with roast potatoes & broccoli, yoghurt, mixed almonds )

Lemon curd, pistachio, Wexford strawberries  
Chocolate pavé, cultured cream, mezcal  
Gin soaked savarin, white chocolate, lime  
Orange & cardamom custard tart, mascarpone sorbet  
Irish coffee Opéra cake  
Mango parfait, passion fruit sorbet  
Hazelnut praline choux bun  
Caramelised pastry, amarena cherry & tonka bean cremeaux  
Apricot & camomile trifle  
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

