

WINE & BRINE

SUNDAY MENU

3rd May

Foie gras, smoked eel and ham knuckle terrine
Leek & potato vichyssoise, smoked haddock, fermented potato bread
W&B prawn toast, pickled carrot, sesame
Cured trout, W&B sriracha, warm crumpet
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Thornhill duck ravioli, spring broth
Pigs head doughnut, smoked eel, malt vinegar
W&B whipped ricotta, heritage beetroot, mixed seed cracker
Mixed fish tempura, W&B hot sauce (supp £4)

Roast leg of spring lamb, braised shank, wild garlic Kiev, peas & mint (sharing for 2)
Pan roasted lemon sole on the bone, Portavogie prawn, wild garlic
Roast rump of veal, broad beans, morels, wild garlic
Seaview Farm roast chicken, stuffed wing, celeriac
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast Thornhill duck breast, pie
Pan fried fillet of trout, Conway Farm asparagus, Kilkeel crab, young peas
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Pan roasted monkfish, saffron rouille, bouillabaisse sauce, braised fennel
Steamed fillets of brill, warm tartare sauce, tempura

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

Chocolate Nemesis, cultured cream, mezcal
Gin soaked savarin, white chocolate, lime
Custard tart, brioche ice cream
Chocolate & passionfruit
Crème fraîche parfait, szechuan blood orange
Hazelnut praline choux bun
Caramelised pastry, Alphonso mango & ginger
Warm madeleines, caramelised pineapple, cultured 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