

WINE & BRINE

SUNDAY MENU

4th October

Thornhill duck ravioli, duck broth
Beetroot hummus, mixed seed crackers (v)
Smoked haddock kedgeriee
Green Goodness Farm tomato salad, whipped ricotta, mixed seed cracker (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, jalapeño, elderflower, warm crumpet
Pigs head doughnut, smoked eel, malt vinegar
Chicken, truffle & foie gras terrine, Madeira
Portavogie prawn tempura, W&B sriracha (supp £4)
Mediterranean fish soup, saffron rouille, parmesan, croutons

Confit pork jowl, burnt apple, W&B black pudding
Lemon sole on the bone, prawn, capers, parsley
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast Seaview Farm chicken breast, stuffed wing
Indian spiced monkfish, lentil dahl, cashew & coriander
Seafood bouillabaisse (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, smoked aubergine, harissa, pressed shoulder
Sika venison haunch, pie (supp £2)

(Mains served with roast potatoes, grilled Crown Prince pumpkin)

Chocolate pavé, nougatine, vanilla
Blackberry & vanilla Arctic Roll
Baked apple, crumble, warm custard
Gin soaked savarin, white chocolate & peach
Peanut & salted caramel choux bun
Pear & prune Bakewell tart, vanilla
Baked cheesecake, cultured cream
Crème fraîche parfait, strawberries, lemon verbena
Date & Guinness sticky toffee, butterscotch sauce
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