

WINE & BRINE

SUNDAY MENU

5th April

Mediterranean fish soup, garlic croutons, saffron rouille
Seaview Farm chicken & truffle terrine
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, colcannon, smoked Gubeen
Thornhill duck ravioli, spring broth
Pigs head doughnut, smoked eel, malt vinegar
Ricotta & spinach rotolo, mushroom, black truffle
Heritage beetroot hummus, blood orange, mixed seed cracker (v)
Portavogie prawn tempura, W&B hot sauce (supp £4)

Roast monkfish, saffron rouille, bouillabaisse sauce
Slow cooked pork jowl, mushroom XO, W&B black pudding
Fritto Misto, garlic aioli
Roast saddle of rabbit, young peas, wild garlic
Seaview Farm roast chicken, stuffed wing, celeriac
Thornhill duck pie, breast, pickled raisins
Roast fillet of wild halibut, young peas, smoked bacon, Kilkeel crab
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast leg of lamb, rolled belly, wild garlic Kiev

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

Hot cross bun, whey caramel, vanilla
Chocolate Nemesis, cultured cream, mezcal
Rum soaked savarin, white chocolate, caramelised pineapple
Rhubarb & ginger Eton mess, candied almonds
Miso caramel tart, chestnut cream
Chocolate & passionfruit
Baked rice pudding parfait, malt ice cream
Hazelnut praline choux bun
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