

WINE & BRINE

SUNDAY MENU

5th July

Chicken liver parfait, pickled celeriac remoulade
W&B prawn toast, pickled carrot, sesame
Heritage beetroot, whipped ricotta, mixed seed crackers (v)
Crispy olives & goats cheese (v)
Stuffed courgette flower, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
Thornhill duck and chicken terrine, Madeira, celeriac
Portavogie prawn tempura, Nam Jim (supp £4)
Fish crudo, elderflower, jalapeño, wasabi, warm crumpet
Spiced veal tartare, smoked crème fraîche, crispy hash brown

Whole brill on the bone, prawn, capers, parsley
Stuffed Seaview Farm chicken, mushroom fricassée
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of spring lamb, pressed shoulder, peas, broad beans
Spiced monkfish, Laksa sauce, Kilkeel crab
Roast veal haunch, garlic Kiev
Fillet of wild halibut, young peas, tempura, shellfish XO (supp £2)
Thornhill duck pie, braised leg

(Mains served with roast potatoes, grilled cabbage, romesco & mixed almonds)

Lemon curd, amarena cherries, vanilla
Gin soaked savarin, white chocolate, apricot & lime
Whey caramel tart, orange, mascarpone sorbet
Irish coffee Opéra cake
Crème fraîche parfait, macerated strawberries
Raspberry & lavender choux bun, lemon & vanilla
Caramelised pastry, poached peach & white chocolate
Elderflower & gooseberry 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