

# WINE & BRINE

## SUNDAY MENU

5th OCTOBER

Salmon crudo, W&B sriracha, warm crumpet  
Pulled lamb taco, chimichurri, smoked yoghurt  
Torched pollock tartlets, ponzu, wasabi mayo  
W&B black pudding, smoked Gubeen, colcannon  
Venison pappardelle, smoked fat crumb, parmesan  
Mixed fish tempura, chilli & coriander (supp £4)  
Pigs head doughnut, smoked eel, malt vinegar  
Chicken liver parfait, celeriac remoulade  
Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)  
Pâté en croûte, pistachio, Madeira, truffle & shallot  
Heritage beetroot, whipped ricotta, mixed seed crackers(v)

Roast fillet of halibut, shellfish, sauce Véronique  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Game pie, smoked bacon, celeriac  
Whole day boat sole on the bone, potted shrimp Baronscourt  
venison haunch, heritage beetroot, pastilla (supp £3)  
Seaview Farm chicken breast, sweetcorn, girolles, stuffed wing  
New season lamb rump, W&B merguez sausage, smoked aubergine purée  
Fillet of coley, courgette flower tempura, celeriac, brown crab (supp £3)  
Spiced monkfish, smoked tikka masala, courgette chutney, samosa

(Mains served with roast potatoes & glazed carrots, mixed seeds)

Fig & almond tart, fig leaf ice cream  
Crème caramel, rum & raisin  
Damson chiboust  
W&B 'Jaffa Cake', malt ice cream  
Caramelised pastry, spiced apple, whey caramel (supp £3)  
Buttermilk panna cotta, pear, warm madeleine  
Hazelnut & vanilla choux bun, coffee caramel sauce  
Miso caramel tart, citrus cream  
Lime soaked savarin, white chocolate  
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please note our game dishes may contain shot

