

WINE & BRINE

SUNDAY MENU

W&B duck sausage, potato cream, sauce Diable
Beef tartare, smoked egg yolk
Chicken liver parfait, celeriac remoulade
Prawn tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Torched Lough Neagh pollan, W&B sriracha, tomato essence
Braised ox cheek beignet, parsley velouté
Stuffed courgette flower, shellfish bisque (supp £4)
Seaview Farm chicken and duck terrine, celeriac, Madeira
Whipped ricotta, mixed seed crackers, crudités
Soft poached egg, mushroom, celeriac brioche
Spiced lamb kofta, W&B sriracha, soft taco

New season lamb rump, slow cooked shoulder, ricotta
Confit Thornhill duck leg, sauerkraut, white bean
Fillet of trout, pickled ginger dashi, broad beans, prawn
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast fillet of cod, Kilkeel crab, cherry tomato, peperonata (supp £3)
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Rare Breed Saddleback pork belly, burnt apple purée
Roast spiced monkfish, curry laksa, prawn
Whole brill on the bone, capers, samphire (supp £4)
½ Roast Seaview Farm chicken, bread sauce, mash, sage butter, ballotine of stuffing
(sharing for 2)

(Mains served with roast potatoes & mixed greens, hazelnut brown butter, pickled raisins)

Miso caramel tart, passion fruit sorbet
Chocolate, hazelnut, nougatine, vanilla
Crème caramel, apricot and ginger
Coconut & yuzu parfait
Elderflower & whey panna cotta, summer berries, shortbread
Hazelnut & vanilla choux bun, coffee caramel sauce
Strawberry semifreddo, sorrel sorbet
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

