

WINE & BRINE

SUNDAY MENU

Cauliflower croquette, parmesan, hazelnut brown butter (v)

Cured salmon, W&B sriracha

Kilkeel crab & sweetcorn velouté, warm crumpet

Pheasant lasagne, mushroom & black truffle

Venison pappardelle, smoked fat crumb, parmesan

Portavogie prawn tempura, cashew satay (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, Madeira, truffle & shallot

Pulled lamb taco, chimichurri, smoked yoghurt

Heritage beetroot, W&B ricotta, mixed seed crackers (v)

Roast fillet of cod, morels, celeriac, Kilkeel crab

Twice baked three cheese soufflé, pickled pear & walnut salad (v)

Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)

Game pie, roast mallard, smoked bacon, celeriac, mushroom

Whole plaice on the bone, potted shrimp butter

New season lamb rump, W&B black pudding

Pot roast pheasant, girolles, sweetcorn

Indian spiced monkfish, tandoori, cucumber raita, lime chutney

Roast Baronscourt venison haunch, cranberry & orange

Pan roast John Dory, Jerusalem artichoke, hazelnut & raisin brown butter

Butter poached turkey, leg ballotine, bread sauce, smoked bacon

(Mains served with roast potatoes & roots, honey & miso glaze, mixed seeds)

Bread & butter pudding, spiced custard

Christmas pudding parfait, brandy snap

Pistachio chiboust, cranberry

Chocolate & clementine

Warm spiced pear sponge, whey caramel

Buttermilk panna cotta, mulled wine granita, brown butter financier

Lemon & cherry choux bun, camomile sauce

Miso caramel tart, citrus cream

Sherry soaked savarin, poached raisins, white chocolate

Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- Please note we are unable to split bills so only one payment per table
- 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

