

WINE & BRINE

SUNDAY MENU

7th June

Mushroom & tarragon vol au vent
Thornhill duck broth, ravioli
Mediterranean fish soup, saffron rouille, parmesan
W&B prawn toast, pickled carrot, sesame
Cured trout, smoked almonds, warm crumpet
Chicken liver parfait, celeriac remoulade
Shellfish ravioli, bisque (supp £2)
W&B black pudding, soft poached hens egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
W&B hummus, lovage & salted lemon, mixed seed cracker
Portavogie prawn & monkfish tempura, Nam Jim (supp £4)
Thornhill duck & chicken terrine, Madeira, celeriac

Roast saddle of rabbit, broad beans, peas
Dover sole on the bone, prawn, capers, parsley
Roast & confit Seaview Farm chicken, mushroom
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Roast Thornhill duck breast, pie
Pan roasted John Dory, peas, Kilkeel crab
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of spring lamb, pressed shoulder, smoked yoghurt
Pan roasted monkfish, saffron rouille, bouillabaisse sauce, braised fennel
Roast veal haunch, morels, garlic scapes
Pan roasted fillet of coley, shellfish XO, roast bone sauce

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

Lemon curd, pistachio, amarena cherries
Chocolate pavé, cultured cream, mezcal
Gin soaked savarin, white chocolate, lime
Miso caramel tart, orange, mascarpone sorbet
Irish coffee Opéra cake
Crème fraîche parfait, Wexford strawberries, elderflower
Hazelnut praline choux bun
Caramelised pastry, poached nectarine & tonka bean cremeaux
Apricot & camomile 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

