

# WINE & BRINE

## SUNDAY MENU

8th Feb

Lord Lurgan broth, confit chicken, basmati rice, chilli  
W&B prawn toast, pickled carrot, sesame  
Smoked fish kedgeree  
Torched mackerel, W&B sriracha, warm crumpet  
Portavogie prawn tempura, cashew satay (supp £4)  
Chicken liver parfait, celeriac remoulade, stone fruit chutney  
Shellfish ravioli, bouillabaisse (supp £2)  
Venison pappardelle, parmesan, smoked fat crumb  
Soft taco, pulled lamb, chimichurri, smoked yoghurt (supp £2)  
Pâté en croûte, damson jam  
Soft poached hen's egg, mushroom fricassée, rocket (v)

Slow cooked pork jowl, charred hispi cabbage, miso glaze  
Roast fillet of wild halibut, celeriac, Kilkeel crab, mushroom  
W&B Game pie, Thornhill duck breast, salt baked celeriac (supp £2)  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)  
Plaice on the bone, Portavogie prawn, sauce Véronique  
Roast rump of lamb, pressed belly, confit garlic  
Char siu monkfish, charred pak choi, chilli, coriander  
Roast Seaview Farm chicken, stuffed wing, mushroom  
Baronscourt venison haunch, W&B black pudding  
Pan fried fillet of coley, warm tartare sauce, crispy potato

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

Blood orange & ricotta cake, vanilla  
Passionfruit tart, citrus crème fraîche  
Gin soaked savarin, white chocolate, lemon & almonds  
Bread & butter pudding, warm custard, vanilla  
Chocolate & cherry  
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2)(supp £4)  
Hazelnut praline choux bun, coffee & chocolate  
Baked rice pudding parfait, malt, blood orange  
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

