

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

