

WINE & BRINE

SUNDAY MENU

Foie gras parfait, smoked duck, green apple
Beef tartare, smoked egg yolk
Cashew hummus, crudités, mixed seed crackers (v)
Chicken liver parfait, stoned fruit chutney
Mixed fish tempura, chilli & coriander (supp £4)
Pigs head doughnut, smoked eel, malt vinegar
Trout crudo, W&B sriracha, citrus
Pheasant egg en gelée, egg & onion sandwich
Braised ox cheek beignet, lovage velouté
Stuffed courgette flower, shellfish bisque (supp £3)
Smoked mackerel rillettes, pickled cucumber, mustard seeds

Roast Thornhill duck breast, citrus garnish
Fillet of halibut, grilled courgettes, smoked mussels
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast fillet of cod, smoked bacon, peas, Kilkeel crab
New season lamb, slow braised shoulder, whipped ricotta, smoked fat crumb
Roast spiced monkfish, curry laksa, prawn
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Rare breed Saddleback pork, burnt apple purée, W&B black pudding
Day boat sole on the bone (supp £3)
Roast Seaview Farm chicken, stuffed wing, girolles

(Mains served with roast potatoes & mixed greens, romesco, yoghurt)

Lemon meringue, vanilla
Elderflower & whey panna cotta, shortbread crumb
Hazelnut parfait, vanilla
Sour cherry financier, custard
Goodberry Farm strawberry savarin, chantilly cream
Sticky toffee pudding, vanilla
Chocolate, miso, hazelnut, vanilla
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