

WINE & BRINE

SUNDAY MENU

8th March

Thornhill duck, foie gras & ham knuckle terrine
Smoked fish tart, soft poached hen's egg
W&B prawn toast, sweet chilli
Cured trout, W&B sriracha, warm crumpet
Portavogie prawn tempura, cashew satay (supp £4)
Ricotta & spinach rotolo, mushroom, black truffle (v)
Chicken liver parfait, stone fruit chutney
Shellfish ravioli, bisque (supp £2)
W&B black pudding, colcannon, smoked Gubeen
Duck broth, morels, young peas, wild garlic
Pigs head doughnut, smoked eel, malt vinegar

Slow cooked pork jowl, mushroom XO, W&B black pudding
Thornhill duck pie, breast, salt baked celeriac
Roast fillet of halibut, blood orange, Kilkeel crab, sauce Maitaise
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, roast bone sauce
Roast rump of lamb, rolled belly, gremolata
Char siu monkfish, smoked yoghurt, ginger
Roast Seaview Farm chicken, stuffed wing, wild garlic
Pan fried fillet of coley, Atlantic prawn, Tom Yum

(Mains served with roast potatoes & Vichy carrots, wild garlic)

Baked chocolate & ricotta torte, cultured cream
Rum soaked savarin, white chocolate, caramelised pineapple
Rhubarb Eton Mess
Passionfruit tart, citrus cream
Coffee Opéra, vanilla
Baked rice pudding parfait, malt ice cream
Caramelised pastry, spiced pear, whey caramel, vanilla (sharing for 2) (supp £4)
Hazelnut praline choux bun
Warm madeleines, stone fruit, butterscotch, clotted cream
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

