

WINE & BRINE

Sunday 8th March

Crispy olives, goats cheese
Crab brioche roll
Pressed ham & chicken terrine, mustard fruits
Crispy cod cheeks, oyster mayo
Twice baked, three cheese soufflé
Wine & Brine sausage roll, house ketchup
Lamb flatbread, smoked yogurt, chimichurri (supp 2)
Pea & ham soup, toastie
Smoked Glenarm salmon mousse, rye bread cracker
Chicken liver parfait, candied walnut, Pedro Ximenez
Thai fish bites, nam jim, herbs
Crispy hen's egg, pulled ham
Shellfish cocktail
Butter poached haddock tart, brown shrimp (suup 2)

Wine & Brine fish pie
28 day dry aged beef sirloin, Yorkshire pudding, horseradish cream
Roast Monkfish, cauliflower, cumin
Roast lamb rump, crispy shoulder, artichoke
Greencastle sole on the bone, warm tartare sauce
Thornhill duck, pie (supp 4)
Herb roast Irish chicken, salt baked celeriac, salsa verde
Steak pie, dry aged beef (supp 5)
Steamed Glenarm salmon, smoked bacon dashi, mushroom
Dry aged roast loin of pork, apple sauce
Roast fillet of cod, Kilkeel mussels, seaweed butter
Wild Irish rabbit, carrot, parsley

Rhubarb & ginger, warm doughnut
Warm spiced cake, blood orange, mascarpone
Lemon, meringue, basil
Chocolate, salted caramel, vanilla
Treacle tart, brown bread ice cream
Carrot cake, cream cheese, spiced syrup
Miso caramel tart
Almond Bakewell, vanilla ice cream
Custard tart

3 courses £30

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more given entirely to staff
 - Kindly be aware that our game dishes may contain traces of shot