

WINE & BRINE

SUNDAY MENU

9th August

Green Goodness Farm tomato salad, granita
Chicken liver parfait, celeriac remoulade
Kilkeel crab ravioli, bisque (supp £2)
W&B black pudding, soft poached hen's egg, brown butter sabayon
Pigs head doughnut, smoked eel, malt vinegar
Pigeon en croute
Portavogie prawn tempura, Nam Jim (supp £4)
Grilled peach salad, whipped ricotta, mixed seed crackers (v)
Torched mackerel, elderflower, jalapeño, wasabi, warm crumpet
Spiced veal tartare, smoked crème fraîche, crispy potato
Kilkeel crab and sweetcorn velouté, warm crumpet

Roast wood pigeon, W&B black pudding, puffed grains
Fish pie
Brill on the bone, prawn, capers, parsley
Roast, stuffed Seaview Farm chicken breast, broad beans
Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, pulled shoulder, smoked yogurt, harissa
Spiced monkfish, Laksa sauce, Kilkeel crab
Fillet of halibut, young peas, stuffed courgette flower (supp £2)

(Mains served with roast potatoes, grilled hispi cabbage, romesco & almonds)

Chocolate pavé, miso, nougatine, vanilla
Apricot, yoghurt, ginger & vanilla
Baked cheesecake, summer berries
Gin soaked savarin, white chocolate, blackberry & lime
Prune & custard tart, cultured cream
Crème fraîche parfait, macerated strawberries
Raspberry & lemon curd choux bun, vanilla
Caramelised pastry, poached peach & white chocolate
Date & Guinness sponge, brown bread ice 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