

# WINE & BRINE

## SUNDAY MENU

Thornhill duck pappardelle, smoked beef fat crumb  
Pea velouté, pulled ham knuckle, crispy pheasant egg  
Pig's head doughnuts, malt vinegar, smoked eel  
Chicken liver parfait, celeriac remoulade  
W&B sesame prawn toast  
Whipped ricotta, asparagus & horseradish tartlet (v)  
Portavogie prawn ravioli, pickled seaweed, apple (supp £3)  
Rabbit & parmesan rotolo, young peas  
Conway Farm asparagus, Kilkeel crab, toasted crumpet (supp £3)  
Fish crudo, jalapeño, pink grapefruit, lime  
W&B charcuterie plate  
Smoked mackerel rillettes, radish, seed cracker

28 day dry aged beef sirloin, Yorkshire pudding, horseradish  
Roast Seaview Farm chicken breast, truffle glazed chicken wing  
Brill on the bone, potted shrimp butter  
Roast Thornhill duck breast, heritage beetroot, pithivier (supp £3)  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Roast monkfish, XO sauce, celeriac  
Roast rump of lamb, braised shoulder  
Slow cooked collar of bacon, heritage carrot, W&B black pudding  
Roast loin of cod, prawn & ham ravioli, spring broth  
Saddle of wild rabbit, Conway Farm asparagus

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

Peach Baba, chantilly cream, candied almonds  
Chocolate brownie, vanilla, honeycomb  
Goodberry Farm strawberry custard tart, granita  
Mango & lime diplomat, coconut, white chocolate  
Pecan tart, vanilla ice-cream  
Passion fruit parfait, chocolate  
Lemon verbena panna cotta, roast peach  
Tiramisu  
Selection of Irish cheese & homemade biscuits

3 courses £40

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

**WINE & BRINE COCKTAILS - ALL £11**

PALOMA - TEQUILA BLANCO, LIME, GRAPEFRUIT SODA  
 APEROL SPRITZ - APEROL, PROSECCO, SODA  
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME  
 DARK & STORMY - DARK RUM, LIME, GINGER BEER  
 PISCO SOUR - PISCO, LIME, EGG WHITE

**MOCKTAILS £7**

0% GIN BRAMBLE  
 VIRGIN MOJITO  
 ARMAGH APPLE GIN SERVE (0%), ELDERFLOWER  
 GOLD & STORMY- RUM (0%), LIME, GINGER BEER

**CHAMPAGNE & SPARKLING WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
PROSECCO DOC SPUMANTE, VENETO, ITALY	9.00	35.00
LANGLOIS CRÉMANT DE LOIRE	12.00	59.00
LAURENT LEQUART, BRUT RESERVE CHAMPAGNE	14.00	75.00
BILLECART SALMON CHAMPAGNE NV		90.00
BOLLINGER NV		99.00

**WHITE**

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA	7.50	25.00
THE LAST STAND CHARDONNAY, AUSTRALIA	7.50	26.00
RENIDEO PINOT GRIGIO, ITALY	7.50	25.00
VELLADORO, TERRE DI CHIETI, PECORINO, ITALY	9.50	40.00
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
DOMAINE GUEGUEN CHABLIS, FRANCE, 2022	14.00	54.00
VEDILHAN VIOGNIER, FRANCE		32.00
PETH - WETZ RIESLING, GERMANY		35.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA		39.00
LE JADE PICPOUL DE PINET, FRANCE		33.00
LOESS VERDEJO, RUEDA, SPAIN		39.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021		55.00
DOMAINE MANCIAT- PONCET, POUILLY- FUISSÉ LES CRAYS, FRANCE, 2022		60.00
M.& E. ROBLIN, SANCERRE, FRANCE, 2021		70.00
DOMAINE DROUHIN ROSEROCK CHARDONNAY, OREGON, U.S.A., 2019		84.00
OLIVIER LEFLAIVE MONTAGNY 1ER CRU, BURGUNDY, 2022		99.00

**RED**

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	7.50	26.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.25	32.00
LEEUWENKUIL, SHIRAZ, SWARTLAND, SOUTH AFRICA	7.75	29.00
ALTOSUR, MALBEC, ARGENTINA	8.25	32.00
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	9.50	39.00
ALABASTRO, ALENTEJO, PORTUGAL	8.25	32.00
ZENSA PRIMITIVO, ITALY		32.00
RUBUS GARNACHA & TEMPRANILLO, SPAIN		35.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		36.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	11.00	43.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016		43.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
SAINT JOSEPH, COURSONDON SILICE, FRANCE, 2021		65.00
CHÂTEAU LA FLEUR PENIN, ST EMILION GRAND CRU 2020		59.00
PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2019		60.00
CHÂTEAU LE COTEAU MARGAUX, FRANCE, 2016		69.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		92.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		99.00

**ROSÉ**

VALLE ESTADEA ROSADO RIOJA, SPAIN	7.50	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00