

# WINE & BRINE

## Tasting Menu July 24th 2021

### SNACKS

Cannelloni, cream cheese, caviar, cured egg yolk  
Pigs head doughnut, smoked eel, malt vinegar

### BREAD

House sourdough, cultured butter

### PARFAIT

Chicken liver, fig jam, Madeira jelly

OR

### MACKEREL

Cured & torched mackerel, grape & almond gazpacho

### LAMB

Roast lamb rump, kofta, smoked aubergine, yogurt

OR

### COD

Fillet of cod, artichoke, crab, broad bean, kaffir lime

( Selection of Irish cheese, homemade biscuits, chutney ( add £10 supp ) )

### CHOCOLATE

Chocolate, vanilla, hazelnut, miso caramel

### TRUFFLES

6 course tasting £50 per person

- Tasting Menu for whole table
- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team

# WINE & BRINE

## Tasting Menu

July 24th 2021

### SNACKS

Cannelloni, cream cheese, caviar, cured egg yolk  
Pigs head doughnut, smoked eel, malt vinegar

### BREAD

House sourdough, cultured butter

### PARFAIT

Chicken liver, fig jam, Madeira jelly

OR

### MACKEREL

Cured & torched mackerel, grape & almond gazpacho

### TURBOT

Fillet of turbot, artichoke, crab, broad bean, kaffir lime

### PIGEON

Roast pigeon breast, puffed grains, salt baked beetroot, liver canapé

OR

### OX CHEEK

Braised ox cheek, bone marrow crumb, confit shallot, black garlic

( Selection of Irish cheese, homemade biscuits, chutney - add £10 supp )

### CHOCOLATE

Chocolate, vanilla, hazelnut, miso caramel

### BLACKCURRANTS

Wild blackcurrants, yogurt & whey

### TRUFFLES

8 course tasting £65 per person

- Tasting Menu for whole table
- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team

