

# WINE & BRINE

**LUNCH THUR - SAT 12 - 2pm**

**EARLY EVENING MENU ( THUR & FRI 5.30pm - 6.30pm )**

**2 COURSE £25 / 3 COURSE £30**

Artichoke velouté, pickled walnuts, brioche bun, marmite butter (V)  
W&B black pudding, colcannon, smoked Gubeen  
Torched mackerel, Nam Jim, pickled cucumber

Roast Seaview Farm chicken breast, stuffed wing, mushroom  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried fillet of coley, Thai curry, broccoli, peanut rayu  
Confit Thornhill duck leg, slow braised lentils, smoked bacon

Hand cut chips	6
Baby potatoes, roasted garlic butter	6
Roasted roots, honey & miso glaze, mixed seeds	6
Mixed greens, pickled raisins, hazelnut brown butter	6

Chocolate & miso, vanilla  
Stone fruit parfait, brown sugar tuile  
Rhubarb soufflé, almonds & white chocolate

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