

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 Gubbeen
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