

WINE & BRINE

CHRISTMAS 2021

Crispy olives, goats cheese (v)	7
Cannelloni, tuna tartare, wasabi	7
Pigs head doughnut, smoked eel, malt vinegar	8
House sourdough, cheese & onion bread, cultured butter (v)	8
Chicken liver parfait, quince, brioche	9
Warm Kilkeel crab tart	10
Mushroom velouté, brioche, mushroom butter (v)	8
Spiced lamb kofta, couscous, salted lemon	9
Twice baked three cheese soufflé (v)	9
Butter poached turkey, cranberry, bread sauce	21
Braised ox cheek, black garlic, bone marrow, parsley	21
Roast fillet of cod, warm tartare sauce	20
Roast rump of lamb, charred hispi, smoked aubergine, yoghurt	21
Monkfish Kiev, shellfish bearnaise	22
Roast cauliflower, lentils, mint (v)	20
28 day dry aged sirloin (sauce & chips)	30
Hand cut chips	4.50
Comber potatoes, seaweed butter	4.50
Sprout tops, bacon, chestnut	4.50
Roasted roots	4.50
Chocolate, hazelnut, miso caramel, vanilla	7
Baked rice pudding, soaked prunes, warm doughnut	7
Cranberry Bakewell	7
Orange parfait, clementine, cardamom, pistachio	7
Caramelised pastry, seasonal spice, quince	7
Selection of Irish cheese, homemade biscuits & chutney	10

- 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

All the original artwork in the restaurant is by local artist Jonathan Aiken. Limited prints are available of all pieces and commissions welcome. Please ask for more info.

WINE & BRINE COCKTAILS - ALL £9

FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE
 PROSECCO ROYALE - CRANBERRY LIQUEUR, PROSECCO
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME, GOMME
 DARK & STORMY - DARK RUM, LIME, GINGER BEER
 CHAMBORD COLLINS - GIN, CHAMBORD, LEMON, SODA

CHAMPAGNE & SPARKLING WINE**GLASS BOTTLE**

PROSECCO DOC SPUMANTE, VENETO, ITALY	8.25	30.00
ROSÉ BRUT PROSECCO, VENETO, ITALY	8.50	32.00
DOMAINE MANCIAT - PONCET CRÉMANT DE BOURGOGNE NV	9.50	39.00
VEUVE FOURNY BLANC DE BLANCS CHAMPAGNE	12.00	65.00
BILLECART SALMON CHAMPAGNE NV		72.00
BOLLINGER NV		80.00

WHITE

MAYDAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	7.25	25.00
BAY ROAD CHARDONNAY, AUSTRALIA	6.25	22.00
RENIDEO PINOT GRIGIO, ITALY	6.25	21.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	8.50	33.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	8.50	34.00
AA BADENHORST SECATEURS CHENIN BLANC, SOUTH AFRICA	8.00	30.00
PICPOUL DE PINET, BEAUVIGNAC, FRANCE		27.00
VEDILHAN VIOGNIER, FRANCE		28.00
PETH - WETZ RIESLING, GERMANY		30.00
LOESS VERDEJO, RUEDA, SPAIN		36.00
DOMAINE BELLEVUE CHENONCEAUX SAUVIGNON BLANC, FRANCE		39.00
REYNEKE CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA 2019		42.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA 2019		43.00
DOMAINE JUSTIN GIRARDIN SANTENAY, BOURGOGNE, FRANCE 2018		48.00

RED

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	6.00	21.00
RÉSERVE DES ARMOIRIES COTES DU RHONE, FRANCE	7.00	25.00
SANTA ESTADEA, RIOJA CRIANZA, SPAIN	7.25	27.00
ALTOSUR MALBEC, ARGENTINA	7.25	27.50
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	8.50	33.00
CHÂTEAU FRANC - CARDINAL, BORDEAUX, FRANCE, 2015	9.50	39.00
TERRE DI MONTELUSA PRIMITIVO, ITALY		26.00
QUINTA DE CHOCAPALHA, LISBON, PORTUGAL		33.00
DOMAINE DE TOURELLES, LEBANON		36.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		39.00
ONTANON RESERVA RIOJA, SPAIN 2010		44.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2019		46.00
MARGAUX, CHÂTEAU LA COSTE, BORDEAUX, FRANCE 2016		52.00
MARK HAISMA BOURGOGNE PINOT NOIR, FRANCE 2018		55.00

ROSÉ

VALLE ESTADEA ROSADO RIOJA, SPAIN	6.50	24.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		29.00