

WINE & BRINE

A LA CARTE MENU

Pigs head doughnut, smoked eel, malt vinegar		11
House sourdough, cheese & onion bread, cultured butter	9	
Crispy olives, goat's cheese		9
W&B sesame prawn toast, carrot		10
Pâté en croute, pickled enoki mushrooms, celeriac purée	12	Braised
beef, caramelised onion, bone marrow crumb	10	
House hummus, charred baby gem, pickles (v)		10
Chicken liver parfait, celeriac remoulade, toasted brioche		11
Cured Lough Neagh trout, celery, cucumber, wasabi, sesame		12
Conway Farm asparagus, crispy hen's egg, truffle & shallot		14
Kilkeel crab ravioli, brown crab velouté, samphire, apple	14	
Duck gyoza, smoked eel, spring broth		10
Slow cooked ox cheek, loin, wild garlic, bone marrow crumb		28
Saddle of rabbit, Conway Farm asparagus		28
Indian spiced monkfish, masala, cucumber, smoked yoghurt		28
Twice baked cheese soufflé, pear & candied walnut salad (v)		24
Roast Seaview Farm chicken, wild garlic, gnocchi		27
28 day dry aged sirloin (for 2), choice of sides, peppercorn sauce		80
Roast rump of lamb, braised shoulder, smoked yoghurt, gremolata		27
Irish organic pork loin, five spice carrot, W&B black pudding		27
Pan roast fillet of wild halibut, raisins, hazelnut, Kilkeel crab		33
Brill on the bone, potted shrimp butter		28
Hand cut chips		5.5
Baby potatoes, seaweed butter		5.5
Buttered carrots		5.5
Broccoli, cashew tahini dressing		5.5
Ginger baba, rhubarb, chantilly cream		8
Coffee Opéra cake, hazelnut, vanilla		8
Caramelised pastry, apple, vanilla		12
Stout cake, mascarpone, chocolate, barley		8
Artichoke sponge, pear & hazelnut		8
Selection of Irish cheese & homemade biscuits		12

- Please inform us of any dietary requirements
- 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

ESPRESSO MARTINI - VODKA, ESPRESSO, TIA MARIA
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE
 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

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
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
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	9.50	39.00
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
DOMAINE DE LA MOTTE CHABLIS, FRANCE, 2022	14.00	52.00
VILA NOVA, VINHO VERDE, PORTUGAL		32.00
VEDILHAN VIOGNIER, FRANCE		32.00
PETH - WETZ RIESLING, GERMANY		35.00
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		72.00
DOMAINE JUSTIN GIRARDIN SANTENAY, FRANCE, 2022		75.00

RED

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	7.50	26.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.25	32.00
LEEUVENKUIL, 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
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		36.00
SANGARIDA, BIERZO, MENCIA, SPAIN		37.00
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
THYMIPOULOS XINOMAVRO, GREECE, 2019		44.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2021		50.00
SAINT JOSEPH, COURSDON 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

ROSÉ

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

