

# WINE & BRINE

## Tasting Menu

### SNACKS

Whipped ricotta, asparagus, salted lemon

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

W&B sesame prawn toast

### BREAD

Homemade sourdough bread, cultured butter

### CRAB

Kilkeel crab ravioli, brown crab velouté, samphire, apple

*(Suggested glass of Domaine Gueguen Chablis, France £14.00)*

### MONKFISH

Indian spiced monkfish, masala, cucumber, smoked yoghurt

*(Suggested glass of Franz & Friends Grüner Veltliner, Austria £9.50)*

### OX CHEEK

Loin, wild garlic

*(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £11.00)*

( Selection of Irish cheese & homemade biscuits £12 supp )

### APPLE

Caramelised pastry, apple, vanilla

*(Suggested glass of Orange Muscat, California £8.50)*

### PETIT FOURS

£75 per person

- Please advise us of any allergies or dietary requirements
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Tasting menu is for the whole table

**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, PIEMONTE, ITALY 2021		50.00
SAINTE 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

