



**THE GOOD
FOOD GUIDE**
LOCAL RESTAURANT OF THE YEAR
NORTHERN IRELAND
& OVERALL WINNER

Private Function

Selection of snacks

Home cured salmon rolled in seaweed, cucumber relish

Pressed country terrine, beetroot chutney, crispy bits

Soup of the day

Braised short rib, smoked bone marrow, beer onions

Roast organic chicken, wild mushroom, confit garlic, gnocchi

Roast fillet of hake, romesco, smoked yoghurt

8oz rib eye steak, peppercorn sauce (£6 supp)

Selection of sides for table

Chocolate, hazelnut, vanilla

Coconut panna cotta, lime, sorbet

Lemon, meringue, basil

£35 for 3 courses

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more
- A pre-order will be required for all tables 15+
- A £10 per person deposit is required for all tables of 5+



WINE & BRINE
59 Main St, Moira, Co. Armagh, BT67 0LQ
E. info@wineandbrine.co.uk | wineandbrine.co.uk

OPENING HOURS:

Tues - Sat Lunch 12:00 - 15:00

Tues - Thurs Dinner 18:00 - 21:30

Fri - Sat 18:00 - 22:00

Sun 12:00 - 18:00