

# WINE & BRINE

## Tasting Menu

### SNACKS

Whipped ricotta, beetroot & horseradish tartlet

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

Smoked salmon & clementine cannelloni

### BREAD

Homemade sourdough bread, cultured butter

### SALMON

Citrus cured salmon, jalapeño, blood orange, warm crumpet

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

### MONKFISH

Indian spiced monkfish, tandoori, cucumber raita

*(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £10.00)*

### VENISON

Sika venison haunch, glazed beetroot, W&B black pudding

*(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12.00)*

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

### RHUBARB

Rhubarb baba, white chocolate cremeux

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

### PETIT FOURS

£80 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
- Please be aware that some of our game dishes may contain traces of shot

**WINE & BRINE COCKTAILS - ALL £11**

PALOMA - TEQUILA BLANCO, LIME, GRAPEFRUIT SODA  
 APEROL SPRITZ - APEROL, PROSECCO, SODA  
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME  
 DARK & STORMY - KRAKEN RUM, LIME, GINGER BEER  
 PISCO SOUR - PISCO, LIME, EGG WHITE  
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE

**MOCKTAILS £7**

0% GIN BRAMBLE  
 VIRGIN MOJITO  
 0% ARMAGH APPLE GIN SERVE, ELDERFLOWER  
 GOLD & STORMY - RUM (0%), LIME, GINGER

**CHAMPAGNE & SPARKLING WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
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 ROSÉ CHAMPAGNE		130.00
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
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
DOMAINE GUEGUEN CHABLIS, FRANCE, 2022	14.00	54.00
VEDILHAN VIOGNIER, FRANCE		32.00
PETH - WETZ RIESLING, GERMANY		35.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA		39.00
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		84.00
OLIVIER LEFLAIVE MONTAGNY 1ER CRU, BURGUNDY, 2022		99.00

**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
RUBUS GARNACHA & TEMPRANILLO, SPAIN		35.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		36.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	12.00	45.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2019		43.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
DOMAINE DE LA CHARBONNIÈRE, CHÂTEAUNEUF DU PAPE, 2020		89.00
CHÂTEAU LA FLEUR PENIN ST EMILION GRAND CRU, FRANCE, 2022		59.00
PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2020		60.00
MARQUIS DE TERME, MARGAUX, FRANCE, 2018		72.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		92.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		99.00

**ROSÉ**

EL NINOT DE PAPER ROSÉ, SPAIN	7.50	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00