

# WINE & BRINE

## A LA CARTE

Kilkeel crab tartlets, lemon & kombu condiment	12
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread, cultured butter	12
Crispy olives, goat's cheese	9
Duck terrine, celeriac, pickled enoki mushrooms	13
Prawn tempura, chilli & coriander relish	14
Mediterranean fish soup, garlic croutons, saffron rouille	13
Beef cheek beignet, wild garlic velouté	12
Fish crudo, ajo blanco, cantaloupe melon, smoked almonds	12
Chicken liver parfait, stoned fruit chutney	12
Portavogie prawn ravioli, shellfish bisque	14
French breakfast radish crudités, whipped ricotta, basil	11
Chicken & mushroom rotolo, truffle, celeriac purée	12
Beef tartare, smoked egg yolk	12
Conway Farm asparagus, brown crab mayonnaise, warm crumpet	14
Roast new season lamb, pressed shoulder, ricotta	30
Roast fillet of John Dory, Jerusalem artichoke, hazelnut, smoked eel	33
Slow cooked ox cheek, roast loin, potato & truffle galette	32
spiced monkfish, masala, cucumber raita	30
Twice baked cheese soufflé, pickled pear, walnut (v)	25
Seaview Farm chicken breast, Conway Farm asparagus, morels	32
Roast Thornhill duck breast, pie	33
Lemon sole on the bone, caper lemon butter, samphire	33
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	90
Baby new potatoes, salted lemon butter	6
Hand cut chips	6
Green leaf salad	5
Mixed greens, yoghurt, toasted almonds	6
Chocolate & hazelnut parfait	9
Caramelised pineapple savarin, passionfruit, white chocolate	9
Warm chocolate tart, sherry poached raisins, nougat, milk ice cream	9
Custard tart, rhubarb, vanilla	9
Warm apple financier, custard	9
Buttermilk & honey panna cotta, rhubarb, pistachio	9
Selection of Irish cheese, house chutney & crackers	12

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

# WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

EARLY EVENING MENU ( THUR & FRI 5.30pm - 6.30pm )

2 COURSE £25 / 3 COURSE £30

Asparagus velouté, smoked trout, crispy pheasant egg

Duck terrine, celeriac, pickled enoki mushroom

Green Goodness Farm radish, whipped ricotta, basil, mix seed cracker (v)

Ecclesgreen Heritage pork belly, W&B black pudding, lemon & kombu

Twice baked three cheese soufflé, pear & walnut salad (v)

Fillet of red gurnard, roast bone sauce, sprouting broccoli, togarashi

New season lamb, whipped ricotta, young peas, pressed shoulder

Green leaf salad 5

Hand cut chips 6

Mixed greens, yoghurt, toasted almonds 6

Baby potatoes, salted lemon butter 6

Carrot cake, blood orange, walnut, cream cheese

Warm chocolate tart, sherry poached raisins, nougat, milk ice cream

Pain perdu, passionfruit, caramelised pineapple

- Please advise your server of any allergies upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

