

# WINE & BRINE

## A LA CARTE

|  |    |       |
|--|----|-------|
| Torched mackerel & lime pickle tartlets                            | 12 |       |
| Pigs head doughnut, smoked eel, malt vinegar                       | 12 |       |
| House sourdough, cheese & onion bread, cultured butter             | 12 |       |
| Crispy olives, goat's cheese                                       | 9  |       |
| Lord Lurgan soup   | 12 |       |
| Citrus cured salmon, blood orange, jalapeño, warm crumpet          | 12 |       |
| Pheasant rotolo, mushroom velouté                                  | 12 |       |
| Chicken liver parfait, stoned fruit chutney                        | 12 |       |
| Prawn ravioli, shellfish bisque                                    | 14 |       |
| Heritage beetroot hummus, Young Buck blue cheese, mixed seeds      | 11 |       |
| Pâté en croûte, mustard fruits                                     | 12 |       |
| Venison pappardelle, parmesan, cured egg yolk                      | 11 |       |
| Pan fried halibut, braised cabbage, mushroom X0                    | 33 |       |
| Glazed pigs trotter, W&B black pudding, smoked bacon               | 30 |       |
| Game pie, roast pheasant breast                                    | 30 |       |
| Slow cooked ox cheek, roast loin, black garlic                     | 32 |       |
| Roast fillet of cod, Kilkeel crab, vadouvan, tenderstem broccoli   | 30 |       |
| Roasted monkfish, W&B sriracha, smoked eel, parsley                | 28 |       |
| Twice baked cheese soufflé, pickled pear, walnut (v)               | 24 |       |
| Roast venison haunch, W&B black pudding, Jerusalem artichoke       | 30 |       |
| Seaview Farm chicken breast, potato & truffle galette              | 30 |       |
| Roast Thornhill duck breast, pastilla, caper & raisin              | 32 |       |
| 28 day dry aged sirloin (for 2), choice of sides, peppercorn sauce | 90 |       |
| Baby potatoes, salted lemon butter                                 | 6  |       |
| Hand cut chips   | 6  |       |
| Vichy carrots  | 6  |       |
| Grilled cabbage, romesco, smoked almonds                           | 6  |       |
| Lemon & lime posset, coconut biscuit                               | 9  |       |
| Blood orange tartlet, crème fraiche parfait                        | 9  | Tonka |
| bean parfait, champagne rhubarb, pistachio sponge                  | 9  |       |
| Caramelised pineapple, rum soaked savarin, white chocolate         | 9  |       |
| Chocolate, hazelnut, miso caramel                                  | 9  |       |
| Warm damson financier, custard                                     | 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
- Tasting Menu available on request

**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 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 |
| 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 |