

WINE & BRINE

A LA CARTE MENU

Pigs head doughnut, smoked eel, malt vinegar	11
House sourdough, cheese & onion bread, cultured butter	9
Crispy olives, goat's cheese	9
W&B sesame prawn toast, carrot	11
Crispy potato, W&B black pudding, soft poached egg, hollandaise	11
Thornhill duck pappardelle	12
Spiced carrot muhammara, mixed seed crackers, pickles	10
W&B charcuterie, date chutney	12
Chicken liver parfait, celeriac remoulade, toasted brioche	11
Fish crudo, citrus, elderflower dressing	10
Crispy ox cheek, chimichurri	11
Stuffed courgette flower, Kilkeel crab, shellfish bisque, seaweed	14
Spicy glazed chicken wing, smoked yoghurt, cucumber	11
Roast monkfish, XO sauce, celeriac, kohlrabi	28
Slow cooked ox cheek, loin, smoked bone marrow crumb	27
Twice baked cheese soufflé, pear & candied walnut salad (v)	24
Roast Seaview Farm chicken, truffle, gnocchi	27
28 day dry aged sirloin (for 2), choice of sides, peppercorn sauce	80
Roast rump of lamb, braised shoulder, whipped ricotta, smoked aubergine	27
Steamed fillets of plaice, pea & smoked eel consommé, taramasalata	26
Dover sole on the bone, potted shrimp butter	28
Roast Thornhill duck breast, heritage beetroot, pithivier	28
Hand cut chips	5.5
Baby potatoes, mint & salted lemon butter	5.5
Green leaf salad, elderflower vinaigrette	5
Grilled spring onions, spiced carrot muhammara, toasted almonds	5.5
Rum baba, mango, passionfruit & lime, white chocolate cremeux	8
Chocolate, hazelnut, miso caramel	8
Custard tart, elderflower & gooseberry	8
Goodberry Farm strawberry savarin, lavender chantilly cream	8
Lemon & lime posset, coconut biscuit	8
Selection of Irish cheese & homemade biscuits	12

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

WINE & BRINE COCKTAILS - ALL £11

PALOMA - TEQUILA BLANCO, LIME, GRAPEFRUIT SODA
 APEROL SPRITZ - APEROL, PROSECCO, SODA
 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
 GOLD & STORMY- RUM (0%), LIME, GINGER BEER

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
VELLODORO, TERRE DI CHIETI, PECORINO, ITALY	9.50	40.00
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	11.00	43.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016		43.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
SAINT 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
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		92.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		99.00

ROSÉ

VALLE ESTADEA ROSADO RIOJA, SPAIN	7.50	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00

