

WINE & BRINE

A LA CARTE

Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion scone, cultured butter	12
Crispy olives, goat's cheese	9
Lord Lurgan soup	12
Beef cheek beignet, caramelised onion purée	11
Citrus cured trout, blood orange, jalapeño, warm crumpet	12
Chicken liver parfait, stoned fruit chutney	12
Prawn ravioli, shellfish bisque	14
Heritage beetroot hummus, Boyne Valley blue cheese, mixed seeds	11
Chicken & mushroom rotolo, truffle, celeriac purée	12
Pâté en croûte, mustard fruits	12
Venison tartare, smoked egg yolk	12
Roast rump of lamb, pressed shoulder, ricotta, wild garlic	30
Roast fillet of halibut, braised cabbage, Kilkeel crab, vadouvan	33
Glazed pigs trotter, W&B black pudding, smoked bacon	30
Roast venison haunch, heritage beetroot, W&B black pudding	30
Slow cooked ox cheek, roast loin	32
Roast monkfish on the bone, W&B sriracha	30
Twice baked cheese soufflé, pickled pear, walnut (v)	24
Seaview Farm chicken breast, mushroom rotolo	30
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	90
Baby potatoes, salted lemon butter	6
Hand cut chips	6
Honey glazed carrots	6
Shredded cabbage, Caesar dressing, parmesan	6
Crème fraîche parfait, blood orange	9
Caramelised pineapple, rum soaked baba, white chocolate, passion fruit	9
Chocolate & orange, hazelnut, vanilla	9
Prune & Armagnac tart, milk ice cream	9
Warm damson financier, custard	9
Tonka bean parfait, champagne 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

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Smoked trout rillettes, lemon and kombu condiment

Chicken liver parfait, toasted brioche, stone fruit chutney

Salt baked celeriac, hazelnut brown butter, mushroom caramel (v)

Roast rump of lamb, pressed shoulder, whipped ricotta, wild garlic

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

Steamed fillets of brill, shellfish, warm tartare sauce

Seaview Farm chicken breast, potato & truffle galette, mushroom caramel

Shredded cabbage, Caesar dressing, parmesan 6

Hand cut chips 6

Honey glazed carrots 6

Baby potatoes, salted lemon butter 6

Miso caramel, banana

Warm chocolate tart, damson

Prune & armagnac tart, milk ice cream

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