

# 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, celeriac purée	12
Fish crudo, ajo blanco, cantaloupe melon, smoked almonds	12
Chicken liver parfait, stoned fruit chutney	12
Portavogie prawn ravioli, shellfish bisque	14
Heritage beetroot hummus, Young Buck blue cheese, mixed seeds	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 cod, 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
Stuffed saddle of rabbit, whipped parfait, wild garlic	30
Seaview Farm chicken breast, mushroom rotolo	30
Roast Thornhill duck breast, pie	33
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	90
Mash	6
Hand cut chips	6
Grilled cabbage, Caesar dressing, parmesan	6
Mixed greens, yoghurt, toasted almonds	6
Chocolate & hazelnut parfait	9
Caramelised pineapple, rum soaked baba, white chocolate	9
Warm chocolate tart, sherry poached raisins, nougat, milk ice cream	9
Prune & Armagnac tart, milk ice cream	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

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LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Mediterranean fish soup, garlic croutons, saffron rouille  
Black pudding, crispy hen's egg, wild garlic velouté  
Ajo blanco, crispy olive, goat's cheese, cantaloupe melon

Roast saddle of rabbit, girolles, whipped parfait, wild garlic  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Fillet of cod, smoked bacon, pea à la française  
New season lamb, whipped ricotta, pressed shoulder

Grilled cabbage, Caesar dressing, parmesan	6
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Baby potatoes, salted lemon butter	6

Hot Cross bun, cardamom custard, vanilla  
Rum and pineapple savarin, white chocolate, lime  
Chocolate & orange, hazelnut, vanilla

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