

WINE & BRINE

A LA CARTE

Torched mackerel tartlets, lemon, kombu	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
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, choux farci, smoked bacon, silverskin onions	30
Slow cooked ox cheek, roast loin, truffle galette	32
Fillet of sea trout en croûte, sauce Maltaise, tenderstem broccoli	30
Roast monkfish on the bone, W&B sriracha, white bean broth	30
Twice baked cheese soufflé, pickled pear, walnut (v)	24
Seaview Farm chicken breast, mushroom rotolo	30
Whole Dover Sole on the bone, lemon butter	34
28 day dry aged sirloin, (for 2) choice of side, peppercorn sauce	90
Baby potatoes, salted lemon butter	6
Hand cut chips	6
Roasted carrots, herb pesto	6
Grilled cabbage, Caesar dressing	6
Apple tarte tatin, vanilla	12
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

WINE & BRINE COCKTAILS - ALL £12

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

	GLASS	BOTTLE
PROSECCO DOC SPUMANTE, VENETO, ITALY	9.00	35.00
LANGLOIS CRÉMANT DE LOIRE	12.00	59.00
LAURENT LEQUART, BRUT RESERVE CHAMPAGNE	14.50	80.00
BILLECART SALMON CHAMPAGNE NV		100.00
BOLLINGER NV		110.00

WHITE

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA	7.50	26.00
THE LAST STAND CHARDONNAY, AUSTRALIA	7.50	26.00
RENIDEO PINOT GRIGIO, ITALY	8.00	28.00
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	11.00	43.00
DOMAINE GUEGUEN CHABLIS, FRANCE, 2022	15.00	58.00
VEDILHAN VIOGNIER, FRANCE		33.00
PETH - WETZ RIESLING, GERMANY		35.00
LE JADE PICPOUL DE PINET, FRANCE		37.00
LOESS VERDEJO, RUEDA, SPAIN		43.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021		59.00
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	7.75	27.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.50	33.00
THE WOLFTRAP, SYRAH, SOUTH AFRICA	8.00	32.00
ALTOSUR, MALBEC, ARGENTINA	9.00	36.00
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	10.50	41.00
ALABASTRO, ALENTEJO, PORTUGAL	8.50	34.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	12.00	45.00
ZENSA PRIMITIVO, ITALY		34.00
RUBUS GARNACHA & TEMPRANILLO, SPAIN		40.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		40.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		50.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2019		46.00
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		62.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		99.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		105.00

ROSÉ

EL NINOT DE PAPER ROSÉ, SPAIN	7.75	27.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		39.00