

# WINE & BRINE

## Tasting Menu

### SNACKS

Torched mackerel tartlets, lemon, kombu

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Whipped ricotta, beetroot and horseradish cannelloni

### BREAD

Homemade sourdough bread, cultured butter

### RAVIOLI

Prawn ravioli, shellfish bisque

*(Suggested glass of Domaine Gueguen Chablis, France £15.00)*

### MONKFISH

Roasted monkfish, W&B sriracha

*(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £11.00)*

### VENISON

Sika venison haunch, W&B black pudding

*(Suggested glass of Domaine des Tourelles, Bekaa Valley, Lebanon £12.00)*

( Selection of Irish cheese & homemade biscuits £12 supp )

### RHUBARB

Tonka bean parfait, Champagne rhubarb, pistachio sponge

*(Suggested glass of Orange Muscat, California £8.50)*

### PETIT FOURS

£80 per person

- Please advise us of any allergies or dietary requirements
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Tasting menu is for the whole table
- Please be aware that some of our game dishes may contain traces of shot

**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**

	<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	14.50	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
LEEUWENKUIL, SHIRAZ, SWARTLAND, SOUTH AFRICA	7.75	29.00
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