

WINE & BRINE

Tasting Menu

SNACKS

Prawn tempura, chilli & coriander

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

Whipped ricotta, beetroot and horseradish cannelloni

BREAD

Homemade sourdough bread, cultured butter

ASPARAGUS

Conway Farm asparagus, brown crab mayonnaise, warm crumpet

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

MONKFISH

Indian spiced monkfish, masala, cucumber raita

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

OX CHEEK

Slow cooked ox cheek, roast loin, potato & truffle galette

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

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

CHOCOLATE

Tulakalum Valrhona chocolate tart, sherry poached raisins, milk ice cream

(Suggested glass of Pedro Ximenez sherry, Spain £7.50)

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

