

# WINE & BRINE

## Tasting Menu

### SNACKS

Whipped ricotta, beetroot & horseradish tartlet

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

W&B sesame prawn toast

### BREAD

Homemade sourdough bread, cultured butter

### RAVIOLI

Shellfish ravioli, shellfish bisque, pickled seaweed

*(Suggested glass of Domaine Gueguen Chablis, France £14.00)*

### MONKFISH

Roast monkfish, celeriac, sauce au poivre

*(Suggested glass of Franz & Friends, Grüner Veltliner, Austria £10.00)*

### VENISON

Sika venison haunch, sausage, salsify and pickled blackberries

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

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

### BLACKBERRY

Savarin, chantilly cream

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

### PETIT FOURS

£75 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

**WINE & BRINE COCKTAILS - ALL £11**

PALOMA - TEQUILA BLANCO, LIME, GRAPEFRUIT SODA  
 APEROL SPRITZ - APEROL, PROSECCO, SODA  
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME  
 MOSCOW MULE - VODKA, LIME, GINGER BEER  
 PISCO SOUR - PISCO, LIME, EGG WHITE  
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE

**CHAMPAGNE & SPARKLING WINE**

PROSECCO DOC SPUMANTE, VENETO, ITALY  
 LANGLOIS CRÉMANT DE LOIRE  
 LAURENT LEQUART, BRUT RESERVE CHAMPAGNE  
 BILLECART SALMON CHAMPAGNE NV  
 BOLLINGER NV

**WHITE**

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA  
 THE LAST STAND CHARDONNAY, AUSTRALIA  
 RENIDEO PINOT GRIGIO, ITALY  
 MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ  
 BODEGAS CASTRO MARTIN ALBARINO, SPAIN  
 DOMAINE GUEGUEN CHABLIS, FRANCE, 2022  
 VEDILHAN VIOGNIER, FRANCE  
 PETH - WETZ RIESLING, GERMANY  
 FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA  
 LE JADE PICPOUL DE PINET, FRANCE  
 LOESS VERDEJO, RUEDA, SPAIN  
 AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021  
 DOMAINE MANCIAT- PONCET, POUILLY- FUISSÉ LES CRAYS, FRANCE, 2022  
 M.& E. ROBLIN, SANCERRE, FRANCE, 2021  
 DOMAINE DROUHIN ROSEROCK CHARDONNAY, OREGON, U.S.A., 2019  
 OLIVIER LEFLAIVE MONTAGNY 1ER CRU, BURGUNDY, 2022

**RED**

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE  
 MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN  
 LEEUWENKUIL, SHIRAZ, SWARTLAND, SOUTH AFRICA  
 ALTOSUR, MALBEC, ARGENTINA  
 PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY  
 ALABASTRO, ALENTEJO, PORTUGAL  
 ZENSA PRIMITIVO, ITALY  
 RUBUS GARNACHA & TEMPRANILLO, SPAIN  
 RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA  
 DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON  
 CORTE GIARA VALPOLICELLA RIPASSO, ITALY  
 CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016  
 URBINA, RIOJA RESERVA, SPAIN, 2006  
 NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022  
 SAINT JOSEPH, COURSDON SILICE, FRANCE, 2021  
 CHÂTEAU LA FLEUR PENIN, ST EMILION GRAND CRU 2020  
 PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2019  
 MARQUIS DE TERME, MARGAUX, FRANCE, 2018  
 RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020  
 AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019

**ROSÉ**

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

**MOCKTAILS £7**

0% GIN BRAMBLE  
 VIRGIN MOJITO  
 0% ARMAGH APPLE GIN SERVE, ELDERFLOWER  
 GOLD & STORMY - RUM (0%), LIME, GINGER

**GLASS BOTTLE**

9.00	35.00
12.00	59.00
14.00	75.00
	90.00
	99.00
7.50	25.00
7.50	26.00
7.50	25.00
9.00	36.00
10.50	42.00
14.00	54.00
	32.00
	35.00
	39.00
	33.00
	39.00
	55.00
	60.00
	70.00
	84.00
	99.00
7.50	26.00
8.25	32.00
7.75	29.00
8.25	32.00
9.50	39.00
8.25	32.00
	32.00
	35.00
	36.00
11.00	43.00
	45.00
	43.00
	54.00
	55.00
	65.00
	59.00
	60.00
	72.00
	92.00
	99.00
7.50	26.00
	34.00