

WINE & BRINE

A LA CARTE MENU

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| Pigs head doughnut, smoked eel, malt vinegar | 11 |
| House sourdough, cheese & onion bread, cultured butter (v) | 9 |
| Crispy olives, goat's cheese (v) | 9 |
| W&B sesame prawn toast, carrot | 11 |
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| Pâté en croûte, apple & fennel condiment | 12 |
| Venison pappardelle, parmesan | 11 |
| Shellfish ravioli, shellfish bisque, pickled seaweed | 14 |
| Chicken liver parfait, celeriac remoulade, toasted brioche | 11 |
| Mackerel tartare, brown crab mayo, crab apple jelly, warm crumpet | 10 |
| Crispy ox cheek, chimichurri | 11 |
| Spiced muhammara, pickles, spiced sourdough crisp | 10 |
| Spicy glazed chicken wing, smoked yoghurt, cucumber | 11 |
| W&B duck sausage, poached hen's egg, brioche, mustard hollandaise | 12 |
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| Sika venison haunch, glazed sausage, roasted salsify | 28 |
| Wild duck breast, salt baked beetroot, damson | 28 |
| Roast fillet of cod, Kilkeel crab, cauliflower, artichoke | 26 |
| Glazed ox cheek, roasted loin, black garlic | 27 |
| Plaice on the bone, capers & lemon butter | 32 |
| Roast monkfish, celeriac, sauce au poivre | 28 |
| Twice baked cheese soufflé, pear & candied walnut salad (v) | 24 |
| Seaview Farm chicken breast, truffle & chicken skin butter, young leeks | 27 |
| 28 day dry aged sirloin (for 2), choice of sides, peppercorn sauce | 80 |
| Roast rump of lamb, ricotta, heirloom tomato, black olive caramel | 27 |
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| Hand cut chips | 5.5 |
| Baby potatoes, seaweed butter | 5.5 |
| Green leaf salad, mustard vinaigrette | 5 |
| Grilled hispi cabbage, miso glaze, mixed seeds | 5.5 |
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| Rum & raisin baba, white chocolate cremeux | 8 |
| Chocolate, hazelnut, miso caramel | 8 |
| Treacle tart, smoked whiskey cream | 8 |
| Damson savarin, chantilly cream | 8 |
| Lemon & lime posset | 8 |
| Selection of Irish cheese & homemade biscuits | 12 |

- Please inform us of any dietary requirement
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please be advised that some of our game dishes may contain traces of shot

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

MOCKTAILS £7

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

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 | 14.00 | 75.00 |
| BILLECART SALMON CHAMPAGNE NV | | 90.00 |
| BOLLINGER NV | | 99.00 |

WHITE

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| AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA | 7.50 | 25.00 |
| THE LAST STAND CHARDONNAY, AUSTRALIA | 7.50 | 26.00 |
| RENIDEO PINOT GRIGIO, ITALY | 7.50 | 25.00 |
| MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ | 9.00 | 36.00 |
| BODEGAS CASTRO MARTIN ALBARINO, SPAIN | 10.50 | 42.00 |
| DOMAINE GUEGUEN CHABLIS, FRANCE, 2022 | 14.00 | 54.00 |
| VEDILHAN VIOGNIER, FRANCE | | 32.00 |
| PETH - WETZ RIESLING, GERMANY | | 35.00 |
| FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA | | 39.00 |
| LE JADE PICPOUL DE PINET, FRANCE | | 33.00 |
| LOESS VERDEJO, RUEDA, SPAIN | | 39.00 |
| AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021 | | 55.00 |
| 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

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| LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE | 7.50 | 26.00 |
| MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN | 8.25 | 32.00 |
| LEEUVENKUIL, SHIRAZ, SWARTLAND, SOUTH AFRICA | 7.75 | 29.00 |
| ALTOSUR, MALBEC, ARGENTINA | 8.25 | 32.00 |
| PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY | 9.50 | 39.00 |
| ALABASTRO, ALENTEJO, PORTUGAL | 8.25 | 32.00 |
| ZENSA PRIMITIVO, ITALY | | 32.00 |
| RUBUS GARNACHA & TEMPRANILLO, SPAIN | | 35.00 |
| RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA | | 36.00 |
| DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON | 11.00 | 43.00 |
| CORTE GIARA VALPOLICELLA RIPASSO, ITALY | | 45.00 |
| CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016 | | 43.00 |
| URBINA, RIOJA RESERVA, SPAIN, 2006 | | 54.00 |
| NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022 | | 55.00 |
| SAINT JOSEPH, COURSDON SILICE, FRANCE, 2021 | | 65.00 |
| CHÂTEAU LA FLEUR PENIN, ST EMILION GRAND CRU 2020 | | 59.00 |
| PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2019 | | 60.00 |
| MARQUIS DE TERME, MARGAUX, FRANCE, 2018 | | 72.00 |
| RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020 | | 92.00 |
| AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019 | | 99.00 |

ROSÉ

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| EL NINOT DE PAPER ROSÉ, SPAIN | 7.50 | 26.00 |
| VILLA WOLF PINOT NOIR ROSÉ, GERMANY | | 34.00 |