

WINE & BRINE

A LA CARTE MENU

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
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
Fish crudo, brown crab mayo, citrus, warm crumpet	10
Crispy ox cheek, chimichurri	11
Spiced pumpkin 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
Sika venison haunch, glazed sausage, roasted salsify	28
Roast Thornhill duck breast, heritage beetroot, damson	28
Game pie, truffle mash	32
Roast fillet of cod, Kilkeel crab, pumpkin, salsify	26
Glazed ox cheek, roasted loin, black garlic	27
Brill on the bone, capers, prawn & lemon butter	32
Roast monkfish, celeriac, sauce au poivre	28
Twice baked cheese soufflé, pear & candied walnut salad (v)	24
Roast Red leg partridge, sweetcorn, girolles	28
28 day dry aged sirloin (for 2), choice of sides, peppercorn sauce	80
Roast rump of lamb, ricotta, heirloom tomato, black olive caramel	27
Hand cut chips	5.5
Baby potatoes, seaweed butter	5.5
Green leaf salad, mustard vinaigrette	5
Roasted carrots, miso glaze, mixed seeds	5.5
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

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

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	7.50	26.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.25	32.00
LEEUWENKUIL, 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

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