

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

COURGETTE FLOWER

Kilkeel crab & prawn, shellfish bisque, pickled seaweed

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

MONKFISH

Braised oxtail, roast bone sauce

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

PIGEON EN CROUTE

Artichoke, truffle

(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, COURSONDON 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