

# 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
Chilled tomato gazpacho, ricotta, cantaloupe melon, cucumber	11
Stuffed courgette flower, shellfish bisque, pickled seaweed	14
Pâté en croûte, apple & fennel condiment	12
Chicken liver parfait, celeriac remoulade, toasted brioche	11
Trout crudo, oyster mayo, citrus	10
Crispy ox cheek, chimichurri	11
Roasted red pepper muhammara, pickles, mixed seed crackers (v)	10
Spicy glazed chicken wing, smoked yoghurt, cucumber	11
Thornhill duck ravioli, pickled navet, summer broth	12
Pigeon en croûte (for 2), artichoke, truffle, mash	56
Roast fillet of cod, Kilkeel crab, caviar	26
Slow cooked ox cheek, loin, smoked bone marrow crumb, chimichurri	27
Roast Thornhill duck breast, caramelised onion tatin	28
Lemon sole on the bone, samphire & capers	32
Roast monkfish, braised oxtail	28
Twice baked cheese soufflé, pear & candied walnut salad (v)	24
Seaview Farm chicken breast, peas, girolles, roast chicken crumb	27
28 day dry aged sirloin (for 2), choice of sides, peppercorn sauce	80
Roast rump of lamb, braised shoulder, black garlic	27
Hand cut chips	5.5
Baby potatoes, mint & salted lemon butter	5.5
Green leaf salad, elderflower vinaigrette	5
Grilled hispi cabbage, herb pesto, parmesan	5.5
Rum & raisin baba, white chocolate cremeux	8
Chocolate, hazelnut, miso caramel	8
Custard tart, vanilla ice cream	8
Blackberry 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

**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