

# WINE & BRINE

## SUNDAY MENU

Duck terrine, celeriac, pickled enoki mushrooms  
French breakfast radish crudités, whipped ricotta, basil (v)  
Chicken liver parfait, stoned fruit chutney  
Pigs head doughnut, smoked eel, malt vinegar  
Conway Farm asparagus, brown crab mayonnaise, warm crumpet (supp £4)  
Mediterranean fish soup, garlic croutons, saffron rouille  
Fish crudo, jalapeño, blood orange  
W&B chicken wing, Portavogie prawn, chilli & coriander  
Braised ox cheek beignet, wild garlic velouté  
Ajo blanco, crispy olive, goat's cheese, cantaloupe melon (v)  
Chicken & mushroom rotolo, truffle & shallot  
Prawn ravioli, shellfish bisque (supp £3)  
Beef tartare, smoked egg yolk purée

Fillet of cod, smoked bacon, pea à la française  
Roast Seaview Farm chicken, potato & truffle galette  
Indian spiced monkfish, masala, cucumber raita  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
New season lamb, wild garlic & ricotta  
28 day dry aged beef sirloin, Yorkshire pudding, horseradish  
Roast Thornhill duck, pie  
Whole Dover sole on the bone, prawn, capers & samphire (supp £3)  
Ecclesgreen pork belly, W&B black pudding, crispy bit  
Roast fillet of halibut, Jerusalem artichoke, hazelnut (supp £3)

(Mains served with roast potatoes & mixed greens, yoghurt, toasted almonds)

Custard tart, vanilla  
Buttermilk & honey panna cotta, rhubarb, pistachio  
Chocolate & hazelnut parfait, vanilla  
Bread and butter pudding, soaked raisins, cardamon, vanilla  
Chocolate, miso, nougat, vanilla  
Rum & pineapple savarin, white chocolate, passionfruit, lime  
Warm apple financier, custard  
Carrot cake, blood orange, walnut, cream cheese  
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

