

# WINE & BRINE

## SUNDAY MENU

Salmon & clementine tartlets

Chicken liver parfait, stoned fruit chutney, celeriac

Duck broth, agnolotti, winter truffle (supp £3)

Citrus cured salmon, pink grapefruit, jalapeño

Baked Ballylisk cheese, caramelised onions, croutons

Pigs head doughnut, malt vinegar, smoked eel

Pheasant rotolo, mushroom velouté

Heritage beetroot, whipped ricotta, candied walnuts (v)

Pâté en croûte, mustard fruits

Prawn ravioli, shellfish bisque (supp £3)

Crispy crubeen, gribiche, poached hen's egg

Cauliflower cheese croquette, parmesan, hazelnut, brown butter (v)

Fillet of cod, Kilkeel crab velouté, Crown Prince pumpkin

Roast venison haunch, heritage beetroot

Pot roasted pheasant breast, confit leg chasseur

Roast wood pigeon, game pie

Butter poached turkey, leg ballotine, bread sauce, cranberry

Brill on the bone, capers, prawn and lemon butter (supp £3)

Roast rump of lamb, pressed shoulder, gremolata

Twice baked three cheese soufflé, pickled grape & walnut salad (v)

Indian Spiced monkfish, tandoori, cucumber raita

28 day dry aged beef sirloin, Yorkshire pudding, horseradish

( Mains served with roast potatoes & glazed root vegetables, mixed seeds)

Warm apple sponge, vanilla

Clementine 'Arctic Roll', curd

Warm spiced cake, custard

Chocolate, hazelnut, miso caramel

Sherry Baba, soaked raisins, vanilla chantilly

Lemon & lime posset, coconut biscuit

Caramel miso tart, passionfruit

Christmas pudding parfait, brandy snap, sabayon

Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- Streetsmart fundraises for the homeless by adding a voluntary £1 per table to your bill - if you don't want to contribute - or would like to give more - please say so
- 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
- 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  
 DARK & STORMY - KRAKEN RUM, 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

**CHAMPAGNE & SPARKLING WINE**

	<b>GLASS</b>	<b>BOTTLE</b>
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, COURSONDON 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