

WINE & BRINE

SUNDAY MENU

Pig's head doughnuts, malt vinegar, smoked eel
Chicken liver parfait, stoned fruit chutney
Torched mackerel tartlets, lemon, kombu
White onion velouté, nduja
Citrus cured trout, jalapeño, blood orange, warm crumpet
Braised ox cheek beignet, caramelised onion purée
Salt baked celeriac, hazelnut brown butter, mushroom caramel (v)
Chicken & mushroom rotolo, truffle, celeriac purée
Duck leg pappardelle, parmesan, cured egg yolk
Pâté en croûte, mustard fruits
Prawn ravioli, shellfish bisque (supp £3)
Smoked trout rillettes, lemon & kombu condiment
Heritage beetroot hummus, Boyne Valley blue cheese, mixed seeds (v)
Venison tartare, smoked egg yolk purée

Fillet of sea trout, warm tartare sauce, Portavogie prawn
Glazed pig's trotter, smoked bacon, silverskin onions
Fillet of halibut, Kilkeel crab, vadouvan, braised cabbage (supp £5)
Thornhill duck pie, duck breast
Seaview Farm chicken breast, truffle and potato galette
Roast monkfish on the bone, W&B sriracha, white bean broth
Twice baked three cheese soufflé, pickled pear & walnut salad (v)
Roast rump of lamb, pressed shoulder, ricotta, gremolata
28 day dry aged beef sirloin, Yorkshire pudding, horseradish
Whole Dover Sole on the bone, lemon butter (supp £5)
Roast venison haunch, heritage beetroot, W&B black pudding

(Mains served with roast potatoes & honey glazed carrots, dukkah spice)

Prune & Armagnac tart, milk ice cream
Crème fraîche parfait, blood orange
Warm damson financier, custard
Chocolate & orange, hazelnut, vanilla
Rum Baba, caramelised pineapple, white chocolate & passionfruit
Warm apple sponge, vanilla
Chocolate & hazelnut parfait
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

WINE & BRINE COCKTAILS - ALL £12

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

	GLASS	BOTTLE
PROSECCO DOC SPUMANTE, VENETO, ITALY	9.00	35.00
LANGLOIS CRÉMANT DE LOIRE	12.00	59.00
LAURENT LEQUART, BRUT RESERVE CHAMPAGNE	14.50	80.00
BILLECART SALMON CHAMPAGNE NV		100.00
BOLLINGER NV		110.00

WHITE

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA	7.50	26.00
THE LAST STAND CHARDONNAY, AUSTRALIA	7.50	26.00
RENIDEO PINOT GRIGIO, ITALY	8.00	28.00
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	11.00	43.00
DOMAINE GUEGUEN CHABLIS, FRANCE, 2022	15.00	58.00
VEDILHAN VIOGNIER, FRANCE		33.00
PETH - WETZ RIESLING, GERMANY		35.00
LE JADE PICPOUL DE PINET, FRANCE		37.00
LOESS VERDEJO, RUEDA, SPAIN		43.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021		59.00
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	7.75	27.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.50	33.00
THE WOLFTRAP, SYRAH, SOUTH AFRICA	8.00	32.00
ALTOSUR, MALBEC, ARGENTINA	9.00	36.00
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	10.50	41.00
ALABASTRO, ALENTEJO, PORTUGAL	8.50	34.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	12.00	45.00
ZENSA PRIMITIVO, ITALY		34.00
RUBUS GARNACHA & TEMPRANILLO, SPAIN		40.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		40.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		50.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2019		46.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
DOMAINE DE LA CHARBONNIÈRE, CHÂTEAUNEUF DU PAPE, 2020		89.00
CHÂTEAU LA FLEUR PENIN ST EMILION GRAND CRU, FRANCE, 2022		59.00
PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2020		62.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		99.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		105.00

ROSÉ

EL NINOT DE PAPER ROSÉ, SPAIN	7.75	27.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		39.00