

WINE & BRINE

SUNDAY MENU

Ajo blanco, crispy olive, goat's cheese, cantaloupe melon
Chicken liver parfait, stoned fruit chutney
Pigs head doughnut, smoked eel, malt vinegar
Conway Farm asparagus, brown crab mayonnaise, warm crumpet (supp £4)
W&B black pudding, crispy hen's egg, wild garlic velouté
Mediterranean fish soup, garlic croutons, saffron rouille
Fish crudo, jalapeño, citrus
Braised ox cheek beignet, celeriac purée
Chicken & mushroom rotolo, truffle & shallot
Prawn ravioli, shellfish bisque (supp £3)
Smoked fish rillettes, lemon & kombu condiment
Heritage beetroot hummus, Young Buck blue cheese, mixed seeds (v)
Beef tartare, smoked egg yolk purée

Fillet of cod, smoked bacon, pea à la française
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, pressed shoulder, wild garlic, ricotta
28 day dry aged beef sirloin, Yorkshire pudding, horseradish
Roast Thornhill duck, pie
Whole Dover sole on the bone, capers & samphire (supp £3)
Stuffed saddle of rabbit, girolle mushrooms, whipped parfait

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

Custard tart, vanilla
Buttermilk & honey panna cotta, rhubarb, pistachio
Chocolate & hazelnut parfait, vanilla
Hot Cross Bun, cardamom custard
Chocolate & orange, hazelnut, vanilla
Rum & pineapple savarin, white chocolate, 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

